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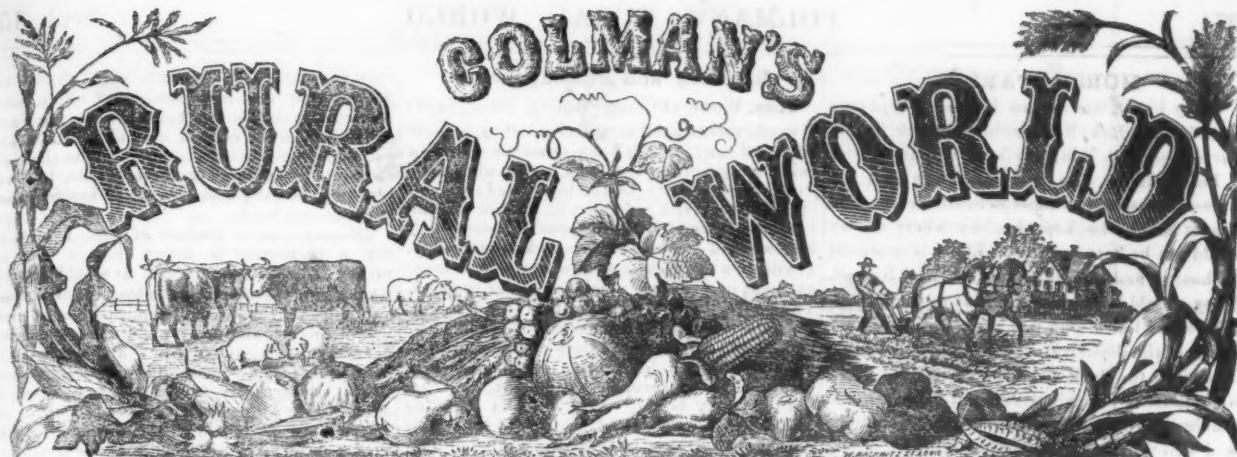
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VOL. XVIII.

ST. LOUIS, MO., SEPTEMBER 15, 1866.

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Special Contributors for 1866

DR. E. S. HULL,
WILLIAM MUIR,
CAREW SANDERS,
FRANCIS QUIWITS.

COLMAN'S RURAL WORLD,

Is devoted to the promotion of the
AGRICULTURAL, HORTICULTURAL AND STOCK
INTERESTS OF THE VALLEY OF THE MISSISSIPPI.

It is issued on the 1st and 15th of every month, in
quarto form, each number containing 16 pages, mak-
ing a volume of 384 pages yearly. TERMS—\$2.00 per
annum in advance; Four copies, \$6; Ten copies \$15,
and a Premium of Five CONCORD Grape Vines to any
one sending the names of Four subscribers and \$6;
and Fifteen CONCORD Grape Vines to any one sending
the names of Ten Subscribers and \$15.

ADVERTISING TERMS.

A few appropriate advertisements will be inserted
in the "Rural World and Valley Farmer," at the
following rates: One square (being ten lines of this
type or an inch in depth), each insertion \$2; One
column, one insertion, \$15; and \$10 for every addi-
tional insertion. One-half column, one insertion, \$8;
two insertions, \$15, and \$6 for every additional in-
sertion. These rates will be strictly adhered to.

their fixtures are secured for permanent exhibi-
tion at a cost, often of \$50,000: while the ex-
pense of similar fixtures at each State fair where
the location is not permanent, ranges generally
somewhere in the neighborhood of \$8,000 for a
single exhibition. These annual fairs, occurring
at the close of the busy season of the farmer,
are now regarded as essential holiday festivals,
where friends from a distance are expected to
meet either on matters of business or for social
enjoyment. But, aside from the pleasures af-
forded to the farmer and his family by these
annual gatherings, they have resulted in in-
calculable good, not only to the great mass of
farmers in general, but to mankind at large.
Through spirited competition the most improv-
ed domestic stock has been introduced from
other countries, and bred with the object of still
further improvement, until it would seem that
the point of perfection has been almost attained,
and until the same amount of food will pro-
duce ten, twenty, and even fifty per cent. more
flesh or wool than was derived from the old
common stock of the country.

rious crops now grown, whether in the North or
South. The farmer mounts his seat and rides
over his fields, not only in cutting his grain and
grass, but with his rake on wheels he rides in
his easy chair and gathers his hay into winrows
ready for the stack or the barn with scarcely
the exercise of a muscle. Similar improvements
have been made in the various implements re-
quired for nearly all the labors of the farm, un-
til the labor of cultivating five hundred acres is
less than was required fifty years ago on fifty
acres, and still improvement goes on at a more
rapid rate than ever before. Had not the nu-
merous annual fairs afforded an opportunity
for inventors to congregate and exhibit their va-
ried inventions side by side with those of a simi-
lar character, where different minds could see
and analyze the mechanical devices of each
competitor, exposing the defects and suggesting
the remedies which their respective originators
failed to perceive, it is hardly probable that
machinery in its present perfect form would
have been attained within a period of fifty years
to come. • • •

Manure as a Substitute for Fertilizers.

A preponderance of the different qualities of
manure is necessary to grow successfully the
various productions of the farm. Hence, we
apply ammonia to wheat, phosphorous to beets,
turnips, &c., and potash to Timothy and the
leguminous plants. Where there are facilities
to obtain these, it is an advantage to use them.
But where they are difficult of attainment,
their principles can be secured by a single ma-
terial, viz: barn-yard manure. This contains
all the properties, and many more—in fact it
contains the ingredients of the soil itself, with
additions from the atmosphere. Hence barn-
yard manure may be applied to all kinds of
grain and vegetables, and fruit trees. It is
better, however, to apply particular fertilizers
where the soil is a good one. Where it is poor
it is different: there a general manure is ne-
cessary, for there the common principles—prin-
ciples necessary to all plants—are wanting:
otherwise a man might as well apply potash to
sand and expect to get a crop. Given a good
soil, apply the various fertilizers as wanted, or,
next to it, apply the manure of the farm.

But still greater benefits have resulted to the
masses from competition growing out of these
annual displays, through the instrumentality of
our ingenious inventors and mechanics. It is
not many years since the mowing and reaping
machine was brought to that perfection as to
gain the confidence of the farmer sufficient to
give it a trial. Now the old scythe and snath
have almost gone out of use, and so great has
been the improvement of this useful class of
machines that they not only cut the grass and
grain in the most expeditious and perfect man-
ner, but the reaper is made to rake and bind the
sheaves and deliver them upon the field in a
manner hardly equaled by the most careful far-
mer by hand. Others will cut, thresh and bag the
grain, at the rate of twenty acres or more a day,
leaving the straw upon the field to fertilize it,
which otherwise, in many instances, is burned at
the stack-yard to get it out of the way. What
has been achieved for the farmer in the way of
invention and improvement in mowing and
reaping machines, has also been done with al-
most every implement and machine necessary
for seeding, cultivating and harvesting the va-

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HORSE STABLES.

Many horses are ruined by being kept confined in low, dark, ill-ventilated stables. Many persons seem to think anything will answer for a horse stable. Do they not know that the horse possesses the most delicate senses, and that it cannot be kept healthy where a man could not be kept healthy? Light is essential to health, and stables should be well lighted. They should have glass windows to their domiciles, as well as a man has them to his. Very much of the defective eye-sight among horses, is owing to dark, contracted stables. An abundance of pure air is essential to health, and stables for horses should be large, commodious and well ventilated. Avoid low ceilings. Many persons have them so low, that if a horse is suddenly frightened and throws up his head, he strikes it against the ceiling, and seriously injures himself. Low door-ways are also objectionable on this account. Poll-evil, which is quite prevalent among horses, is owing almost entirely to this defect in stables.

In this latitude we have found it very desirable to have the greatest length of the building extending north and south, and then to have capacious doors on the north and south ends. By throwing open the doors a fine draft is created, and during the hot months of summer this is very desirable. In summer, the prevailing wind is from the South, and a draft can always be obtained by opening the doors. — A much greater draft can be obtained through the doors than windows, as they are much larger and open to the ground.

In constructing stalls, by all means have them box stalls, if you have fine horses and would keep them fine. The horse wants to step about to rest himself. If he is kept standing in the same position, he tires, and frequently becomes lame by straining some of the tendons or other parts. Hard plank floors are unnatural for horses to stand upon. If used, they should be well covered with straw, shavings, &c., but the voidings of the horse should not be allowed to accumulate. The stalls and bedding should be kept scrupulously clean, or the air will be vitiated and the horses injured by inhaling it. If hay is to be kept over the horses (a bad plan), the ceiling or upper floor should be made tight, by using tongue and groove flooring.

Cows, AND HOW TO RAISE THEM.—For thirty-five years I lived in a region in Vermont noted for the excellence of its cows, which excellence was not the result of "accident," but of well directed, systematic, persistent breeding. They were the well known, rather noted, common red cattle of New England, of good size, fair proportions, and hardy constitutions, and taken all in all, and for all purposes, were equal, in my opinion, to any on the face of the earth. It is a well known general principle that females partake much more of the nature and peculiarities of their sires than their dams, and upon this fact our dairymen worked. Males were kept only from cows remarkable for the large quantity, rich quality and color of their milk, and ability to hold out long giving the same. This course was pursued, year after year, till the milking qualities of the cows became fixed, like the peculiar color and shape of the Durham and Devons, so all the heifers raised were sure to make good or extra cows.—[Ex.]

Breeding and Feeding Swine.

Thos. Wood, of Chester county, Penn., says: I would recommend a careful selection of both boar and sow. Much more attention should be paid than generally is to this branch of the subject. First procure of the best breed; it costs even less to keep a good than an inferior animal, but it is not worth while to speak of these things here which I presume everybody knows already. I will give my views on the selection and management of breeding stock and their progeny. The boar should be less, rather than larger, than the sow, and more compact in form. The sow should have a broad deep chest, round rib, deep and broad loin, large ham, and good length of body, according to height, and yet not too heavy bones. Always avoid breeding in-and-in, as hogs breed fast. They likewise degenerate in the same proportion, where no attention is paid to proper crossing. I endeavor to avoid letting my sows have the hog till they are eight or nine months old, as I believe a sow should not commence to suckle until full a year old, as I am satisfied from experience, that sows allowed to breed too young, not only checks their own growth and proper development, but their progeny will also be less in size and vigor. For the same reason I would use a boar not till six or eight months old, and but a little under a year, and I think both continue to do better for raising fine large pigs until four to six years old, unless the sow should get too heavy and lazy, and over-lay her pigs. If a sow tends to keep too fat for breeding with proper feed, breed her the faster, for the tendency to over-fat is objectionable in a breeding sow as conducing to danger in parturition. It is well to increase the quantity and quality of a sow's feed a week or so before pigging, as it tends to increase the flow of milk for the young; but should be fed sparingly on light food for a day or two after, then as much good nourishing food as she will eat, for no sow can furnish milk enough for the increased demand of a large and growing family with scanty feed, nor even with any amount can she furnish a sufficiency for six to ten pigs. Therefore, if you wish the pigs to become properly developed, they must be supplied with milk or other food, as soon as they will eat. A sow should never be allowed to get poor while suckling. Feed pigs plentifully whilst young, that they may grow up and be properly developed—will pay twenty per cent. better than at an advanced age. I generally allow my pigs to remain with the sow till two months old, and I think it best to leave one or two on a few days after the others are taken off, to relieve the sow. Care should be taken to have each sow alone sometime before pigging, that she may be reconciled to her quarters, and become perfectly quiet and contented. If cold weather, a dry warm shelter is indispensable; if warm weather, they do very well at liberty in an open lot or field, with but little bedding; when much litter is allowed, the pigs are more likely to get smothered or overlaid, particularly if a fat lazy old sow. Hogs as a general thing, will grow, thrive and fatten well, confined in not too close pens, all their days, if the sty is kept clean and well ventilated, with occasional throwing to them a little charcoal ashes, old lime, rotten wood, mortar, soda or fresh earth. Such things they seem to need and relish very much, it helps to keep their stomachs in tone. But pigs very much enjoy a range of a lot or pasture, it tends to their health and comfort. I have often had hogs to do well on pasture from middle of May till October, with occasionally a little salt and no feed; but I believe some feed with pasture during the summer will pay well, as it will aid in their growth. For the last eight or ten years I have cooked feed for my hogs. I have a steamer fixed up and can boil and make one or two hogsheads of mush at a time. I cook food as a matter of economy, believing about one fourth the grain is saved thereby. I generally feed of

corn two parts and oats one part, ground together, and feed considerable of whole corn, particularly in the fall, before it gets hard and dry. Feed when cooked should be allowed to get nearly cold before being given to the pigs. In short, let us have the best breeds, the best breeding, and the best feeding, to insure a good stock of any kind.

Diseases.—As to diseases of pigs, I have to say a preventive is better than a cure, or rather disease without cure. It would be folly for me here to enumerate the long list of diseases and poison drugs recommended to cure them by old English and other writers of a thousand years ago, and handed down and quoted, and enumerated by all our would-be new hog doctors in this country even to this day, none of whom ever tried or know the effects of one-half of the enumerated nostrums upon innocent porkers: things no sensible man would induce a sick pig to take if he could, and could not if he would. A few simple remedies may be administered in his food, when a pig is not thriving well, or something ailing, and will eat. But when he gets sick and past eating (as the appetite is the only assailable point) it is no easy matter to get medicine into him, and I doubt his being cured in one case in a hundred after he cannot be induced to eat. Many more hogs, I believe, have been killed by administering such medicines, than are cured thereby. All that I ever had to get well after losing their appetite, did so without medicine. Many of the English enumerated diseases of the hog, as of the sheep, I think, never occur in this country.

As to the Chester Whites being exempt from the attacks of the cholera, Thos. Miner, of Edinburg, Ind., stated to me that all his hogs, seventy in number, were attacked with cholera some years ago, and the only pig in the whole herd that recovered, was a Chester White sow obtained from me. I do not now recollect of ever hearing of any of the Chester Whites dying of that disease, yet I see no reason why they should be exempt.

Causes of Disease.—Most of the diseases may be prevented by proper care in general treatment of swine. Dry, clean and well ventilated sleeping apartments, proper food of sufficient variety. The general idea is, it's good enough for the hog, and every filthy and nauseous thing is thrown to him, rotten potatoes and fruit, spoiled bread, highly fermented and decomposing farinaceous substances, dead animals, from whatever cause, and many other unwholesome refuse. Those things without a sufficient admixture of other more wholesome food, together with lying on dung-heaps, inhaling any quantity of detestable gas, remaining far too long on muddy and cold ground, too long exposed in inclement weather, &c., are fruitful sources of disease, and it will be found much easier to guard against these things than to administer medicine to a hog minus his appetite. The discovery of any disease in or on a pig, should be the watch-word for the removing him from his companions (if he has any). An unusual appearance of the hair or redness of the skin, indicates mange—he should be well washed with warm water, soap and brush, then rub most any kind of oil or grease over him, and repeat the operation in a few days if he does not appear all right; if too costive, administer any purgative as you would to a human subject. A few doses of dissolved copperas, or oil of sulphur given in their feed, will help to eradicate almost any skin disease. Copperas is also good for what is called kidney-worm, indicated by weakness, or the loss of the use of the hind parts, and still have a good appetite. When a pig appears crippled or unwell, examine and clean out the offices in the inside of the fore leg. The most successful medicine I have ever tried for skin disease, and perhaps as a preventive of any other disease, is warm water, soft soap and brush, frequently applied with plenty of good wholesome food given, not too warm, plenty of

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wheat straw in a dry, sheltered and not too close a sty. For diarrhea, or looseness, change the food to a more binding diet; whole rye is good, also corn or flour, and use common sense as in treatment of a human patient in all cases. A convenient mode of washing pigs is to have a narrow, deep store box, put the pig in—no squealing, or splashing of water over the operator.

Hogs will feed better and cheaper few in a sty or about two, as they will eat their food more leisurely, keep quiet and contented; whereas when many are together they seem to forget even common respect for their companions, and rush frantically to the trough, eat rapidly, knock one another about, beat off the weaker portion, waste the feed, and keep up a general excitement.

A POTATO HOUSE.

STORING POTATOES AND APPLES.

Dr. T., of Jefferson county, Ky. has requested us to inform him how he should proceed to build a house suitable for storing potatoes. It is high time that the primitive manner of burying potatoes in heaps in the ground was abandoned, and some improved plan adopted more in accordance with the progress of the age.

Potatoes that have been piled up in masses and covered with earth through the winter are unfit to eat in the spring. Stored in this way they generate heat which causes them to vegetate and changes the chemical condition of the tubers and besides this they absorb a considerable quantity of moisture; and, hence, for the table or for any other purpose they are of but little value, except to feed to farm stock.

When the country was new and farmers were obliged to be content with a cabin for a dwelling, potatoes might, for the time, be stored in the ground; but now there are but few farmers who cannot build a suitable potato house. Where an abundance of cellar room is at command, potatoes may generally be well kept without the labor of building a house especially for that purpose; yet it is not pleasant to have them stored in large quantities in the cellar of the dwelling.

The size of a potato house must be governed by the quantity expected for storage. Sixteen feet square, for ordinary purposes, makes a convenient size. The outside walls should be either of logs, stone or brick. When timber is convenient, we should prefer logs, not less than eight inches thick. The more compact they are laid up the better. The spaces between the logs should be well filled in and closely plastered. Around the inside a row of studs should be placed twelve inches from the wall and planked up. The space between the wall and the lining should be filled with cut straw, old tan bark, or charcoal. Upon the joist overhead a floor should be laid, and upon this a covering of tan bark should also be laid, say six inches thick. A wooden chimney or ventilator eight or ten inches square should extend from the room through the roof or oat at the gable end. Bins or shelves should be made in each side of a center passage. It is not well to have the potatoes more than three feet deep in the bins. If this does not afford room enough to store the crop, a similar tier of bins may be made above the one on the floor. A double door should be provided, and one of them lined

so as to shut out the frost in extreme cold weather. With a house thus arranged, and the potatoes dried before they are stored, they will remain good, dry and sound till June. They are always acceptable either for use or market, and at times when it would be inconvenient to take them from pits in winter. It is as important to preserve potatoes well for seed as it is for the table. Potatoes stored in pits during the winter usually part with much of their vital or vegetating power by being heated, which causes premature vegetation. These sprouts are usually lost, and the second growth, of course, can never be equal in strength and vigor to the first growth. A house thus constructed is not subject to the fluctuations of temperature of the external air; always cool, and yet the temperature never falling to the freezing point.

A house similarly constructed is the best place for the storage of apples. Apples will resist several degrees more cold than potatoes. A temperature of 30 degrees or even lower for a short time would not injure apples. The nearer the freezing point apples are kept the better. But apples before being stored should be allowed to remain in piles in the orchard, sheltered from the rain and dews, with a covering of boards, and after they have gone through the ordinary sweating they may be stored. If stored in an ordinary cellar they would keep better if carefully packed in barrels and laid up where they can remain dry. If apples are expected to keep well they must be carefully hand picked, and all inferior and unsound apples removed.

EARLY FALL PLOWING.

The early fall plowing of stubble land is practiced by some very intelligent farmers with great success. It has many advantages to recommend it to the notice of the farmer. It has a tendency to keep land clean by turning down the fall crop of weeds which are struggling to ripen their seeds and to perpetuate their species. Early plowing reduces the roots of weeds and grass, as well as the stubbles of the cereals, into manure, for a fermentation takes place during the warm weather of the fall which produces speedy decay: whereas if plowing is done in cold weather or shortly before frost, the roots and stems will remain undecomposed until spring. Turning up the soil to the atmosphere always does good, but in the fall and summer it is very beneficial, for the rain which falls during thunder storms contains considerable quantity of ammonia which is a very powerful fertilizer. Again it has been ascertained that a large portion of the nutritive ingredients of crops escapes into the air at the time of ripening and by turning up the soil in the vicinity of ripening crops these floating gases are attracted and fixed for the use of future crops.

Every experienced gardener knows the importance of turning up fresh surfaces of the soil to the action of the weather, and that the earlier in the fall this operation is performed, the better will be the succeeding crops. Every plant absorbs a certain quantity of carbonic acid gas from the atmosphere, which is returned again when it ripens or decays, and this gas is readily absorbed by fresh soil, especially when it is dry and well pulverized. It has been ascertained by experiments made by Mr. Crosse and others, that all plants absorb electricity during their growth. This, being returned to the atmosphere when the stems and leaves have performed their functions, makes electrical currents apparently more abundant in the autumn than during any other portion of the year. When

the air, highly charged with electricity, is attracted by the minute vacuum in a newly turned up soil, it enters and acts powerfully in preparing for the ensuing crop. To sum up the benefits to be derived from early fall plowing, we find that it converts roots of weeds, etc. into manure, it prevents the growth and ripening of plants injurious to agriculture, it prepares the soil to receive the gases which escape from ripening crops and from decaying vegetation of every kind, and it provides innumerable little cells in which electricity is stored up in reserve for future crops. The plowing of stubble land early in the fall prepares the soil to receive the gases which are evolved from ripened and ripening crops as well as from the foliage of the forest, orchard and garden. Fall plowing whether late or early is of the greatest importance, as by this means the soil is exposed during winter to the action of frost and snow and is brought into proper condition for absorbing rain and allowing it to deposit ammonia, and other fertilizing ingredients.—[West'n Rural.

Weaning and Fall-Feeding Lambs.

The true secret of making sheep-raising profitable, is to keep lambs growing steadily from the day of their birth until they reach full maturity. The crisis of most importance in the life of the lambs is weaning them. They should be taken from the ewes when about four or four and a half months old, and there should always be provided for them a piece of new, fresh feed, and they should not be allowed to want for the best forage ground during the entire autumn.

If not always convenient to provide a desirable lot for them, make up for the deficiency in fresh grass, by a small daily allowance of meal, made from equal parts of corn and oats ground together. Much advantage may be derived from feeding the leaves from cabbages and turnips.

They should, if possible, be sheltered from all the heavy rains. It will take a flock of lambs much longer to recover from the effects of a drenching rain, than it will a flock of ewes. Their tender bodies have not a sufficient amount of stamina and vitality to keep up the degree of heat requisite to counteract the effects of rain, which weighs down their fleece.

If lambs are cared for in the autumn, so they come to the barn in good condition, the question of wintering well is more than half settled. Fresh feed, a little meal daily and careful sheltering, will pay better now than at any other time in the life of these animals.—[Mirror and Farmer.

SEEDING TO BLUE GRASS.

Where permanent pastures are desired, the native grasses are often the best. Blue grass, on moist lands, is perhaps preferable. Timothy will run out; so will clover. Blue grass is of a permanent nature if the locality is favorable to the plant. This must be tested. It forms a thick, soft, nutritious herbage; and will improve with time. But it is rather delicate in the start; it requires care.

Prepare ground well; get ready, and sow in Feb'y. Do not turn stock on it, till late the following season—and do not crop too close; give a chance for protection against frost. In the fall there will be a fine growth, if the soil is moist and otherwise adapted to it. Favor it the first, and also the second year. In a few years, if the soil is favorable, there will be a rich, thick growth, and your pastures stand a chance to be established.

The lazy man measures time by hours and minutes; the great man by actions.

OSAGE ORANGE HEDGES.

ED. RURAL WORLD: I notice in No. 16 of the *World* an article on the management of the Osage Orange in making hedges, which induces me to state the manner in which I have managed it. Some fourteen years ago, Judge Yates and my father put out the first hedge that was set on the Nine Mile Prairie. For five or six years the management was to cut twice a year, two inches higher each cutting for two or three years, and afterwards three or four inches, till the hedge had attained the height of four or five feet. The succeeding years it was cut once a year, retaining the last mentioned height. But I became seriously discouraged with it. Hogs would pass through it at pleasure, and it became a more serious job to cut it back, yearly. Last summer I met with an old gentleman from Texas who informed me that the practice there was to lay the hedge down by cutting each plant half off at the ground. Last spring I procured a hook and an axe, and with a hand to help me, laid about three quarters of a mile down, and now it looks like a lawful fence, to-wit: "Fig-tight, bull-strong and horse high." It sprouts all round at the root and along the stem and consequently is thick and strong. It makes the hedge impassable to hogs, where all other plans had failed.

The drought still holds on with us. On Sunday, August 12th the greatest degree of heat was reached, to-wit: 80 degrees, 5 o'clock, A. M., 97 at 2 o'clock, P. M., 98 at 3, 100 at 4, 98 at 5, 96 at 6, a shower coming up soon afterwards reduced the temperature to 90 by 7 o'clock. This was the hottest day that we had since September, 1864. In that year we had the greatest extremes of weather that I have ever known. On January 1st, the thermometer stood 23 degrees below zero, and only moderated 13 degrees during the day. The ten following days were likewise extremely cold, each morning finding the mercury at zero, to 16 degrees below; and moderating the warmest days not more than 25 or 30 degrees. During the first days of September following the extremest heat was reached. The first day the mercury reached 100 degrees and was 93 degrees at sunset. On the second, it was 84 degrees at sunrise, 102 degrees at 3 o'clock, 96 at sunset; the third, it was 85 degrees at sunrise, 100 degrees at noon, 104 at three o'clock, and 97 degrees at sunset; and on the fourth it was 83 degrees at sunrise and 98 degrees at noon, at which time a rain came up, which "closed out" this extraordinary "heated term." During these four days the breeze was heated and almost burnt one's flesh. We have had two or three moderate showers but they afford but little relief. Cisterns and ponds have failed all round, and hauling water is now the rule. The "Ten Striped Spearman" (Colorado Potato-Bug) made its appearance here last season. Most respectfully,

HURON BURT.
Williamsburg, Calloway Co., Mo., Aug. 25.

Bleeding a horse in the mouth will generally stop a slight attack of colic. A young horse should be pricked between the third and fourth wrinkle—an older one between the fourth and fifth.

BREEDING SHORT HORNS.

Some of our breeders of Short Horn stock are discouraged on account of the lack of success which others attain. There are many points which bear upon the success of breeding good stock—and we are inexcusable if we neglect to avail ourselves of the advantages which our varied country affords. We have one advantage over England, namely the extent and diversity of soil and climate, which have an influence upon the procreative properties of blood. Breeding from the same stock in the same locality, will tell in the course of time unfavorably—more or less in a few years. As climate and the various qualities of soil have an effect upon the animal, so an infusion from a distant varying locality will obviate the evils of close breeding. We thus have a chance of selecting our bulls from remote parts of our own country without going to Europe. This—selecting from a distance—is necessary.

The exposure of our cattle to the bleak winds of winter, is a hurt which affects our stock greatly. We cannot be too careful in this respect: we must take care.

Over-feeding is not recommended. Careful treatment in all respects, feeding regularly, breeding from the best males, and providing good shelter, are among the requisites to a successful rearing of Short Horn or other blooded stock. These things cannot be ignored.

Lime on Shingle Roofs.

Lime applied to shingle roofs is an excellent agent to ward off decay. Fresh lime slackened is a caustic alike destructive, for a short time, to vegetable and animal matter; but as soon as the caustic operation terminates, it becomes antiseptic and retards decomposition. Experiments have demonstrated that roofs that have been limed have remained entirely sound, while those not limed, and constructed at the same time, have been found mostly decayed. In the process of preparation, it is not necessary for whitewash; unless you wish to do it for show.

Now let us give the way of preparing the wash in as few words as possible: Let a bushel of good lime be slackened in a suitable vessel, and pour into it almost any quantity of water, which will take as much of the lime in solution as it is capable of receiving, and let the shingles, weather-boards, and whatever other work you wish preserved against the gnawing tooth of time, receive it plentifully with a mop or brush. If done in the latter style, it should be applied to both sides, and do not be sparing of the wash. Wood when prepared in this way continues sound full as long as when painted, without being repeated during two years.

Where is the farmer who cannot but have observed the durability of white-washed fences, yet the water readily penetrates the lime and reaches the wood; lime, in fact attracts moisture, but yet the wood under it endures; and I think, if farmers would procure a quantity of lime, and prepare a wash for the roofs of their newly shingled buildings, it would be the means of preserving them ten or fifteen years longer than if left unwashed. Take a pail and a brush and commence near the saddle boards, and give them a thorough drenching and you will find it will pay you fifty per cent. in the long run, as also it acts as a preventive to fire, as it eats off all the moss that collects on the roof; hence, if I had a building that was covered with moss, I would make a good strong lime-wash, and fit up ladders, and give the roof a good scrubbing. Many buildings are burnt from this very neglect.

The Diseases of the Wheat Plant.

The parasitic fungi which are injurious to wheat, are smut, rust and mildew. There are two kinds of smut, the *urodo fextidas*, so called from its stinking smell, and is too well known to need a minute description. It takes the place of the kernel of wheat, and is composed of an immense number of spores, every grain or ball containing millions of them, so minute that they are absorbed by the roots of wheat and carried upwards by the sap. By the aid of the microscope the progress of these spores may be traced through the stem of wheat to the head. In making experiments with this kind of smut, Professor Johnston found the tubes of the stalk filled with the black sporules which had come from the roots. Thousands of the sporules may be attached to a single grain of wheat and yet be invisible to the naked eye. They adhere to the grain by an oily substance which pickling and washing dissolves and cleans away. This disease is most common on damp and undrained soils and impervious subsoils, and may be eradicated by thoroughly draining the soil, procuring seed perfectly free from smut, steeping it in a strong brine and drying with slackened lime previous to sowing. Poisonous steepers for wheat are unnecessary and should never be used. They have often proved fatal to domestic animals of various kinds.

The second kind of smut is *urodo segetum* and is found in the shape of black ears. It does not confine itself to wheat but attacks almost every kind of grain crop, and may be observed immediately after the ears have shot out. This destroys the entire head, which crumbles away and disappears. It is communicated by spores which remain in the soil and are taken up by the roots. It is said that the spores of this smut are so small that a square inch will contain 7,840,000 of them. In places where it abounds, the surest way of banishing it is by laying down the land to grass.

Of rust there also two species, one, *urodo rigo*, attacks the interior of the chaff, appearing in the shape of blisters. It is orange colored, and when severe, causes the grain to become shrunk and worthless.

The second kind, *urodo linearis*, is confined to the straw and leaf, upon which it appears in spots like iron-mould. It causes the epidermis or exterior skin to split, and in this manner injures the grain by causing the juices of the stems and leaves to be lost.

Mildew, or mel-dew, so named from an old notion that it was produced by honey-dew falling from the atmosphere, is scientifically called *puccinia graminis*. This forms blackish parallel lines, lives upon the straw, and seems to affect the whole plant so that the grain is very much shriveled, or no grain at all is formed. The spores of this fungus enter the straw by its breathing pores, which are closed in dry weather but open in a damp atmosphere. This disease sometimes appears quite suddenly in warm, moist weather. Wet soils and over-manured land are chiefly subject to mildew. It is said that soils containing a large proportion of the salts of iron produce crops which are generally more or less damaged by this disease. Late crops are more affected by it than early ones. The best remedies appear to be thorough drainage of the soil and early maturing of the crops.

As substance has its shadow, so good has its counterfeit. The only evil in the case is, substituting the shadow for the real—the counterfeit for the genuine. Thus we often "cultivate" our better parts into formality. This, the schools are apt to do. Men enter them with native talent, and come out with their talent subdued and form in its stead. We are seeing this daily.

Summer Shearing of Hedges.

We have alluded to this subject on a former occasion, but it appears to be generally but little understood. We admit that most hedges are badly neglected, and neither cut back in spring nor in summer. We observe quite a number, however, that have been badly checked by summer shearing. It should be well understood that pruning early in spring, before the buds swell, always tends to accelerate growth, by throwing the vigor of the plant into the few remaining buds. But cutting off a large part of the foliage when the plant is in full growth, always checks it, and sometimes seriously. Such a strong grower as the Osage Orange will bear checking, and is frequently benefitted by the operation; but the Buckthorn and Honey Locust, as well as most other hedge plants, should be allowed to grow through the summer. There may be cases where summer-cutting may be useful, if the plants are grown on very rich and constantly cultivated soil. If shearing is performed late in summer, or after the terminal buds of the young shoots are formed, little or no harm will result; but it is safer to leave the work till early spring for ordinary management, or for those not skilled in determining the right period between cutting so soon as to retard vigor on the one hand, or so late in autumn as to render the plants tender on the other.—[Co. Gentleman.]

MANURING WITH GREEN CROPS.

One of the finest operations in the whole course of farming is, plowing under green crops. You are not at a loss as to the proper application of manure; the right thing is applied here, as it is that which the soil itself has grown, and is ready to use again. You have the right kind of manure, not only in the minerals which are derived from the soil, but the gases from the atmosphere, which comprise the most important fertilizers. In plowing under, then, a green crop, the free gift of the atmosphere is used—and this is the gain, the benefit of this kind of manuring. The atmosphere gives an important item—the rest is but returning to the soil what was taken from it. This kind of manuring is a clean operation. It is readily done; no drawing manure, spreading it, and then plowing it in. It is simply plowing. And it is done at a time (in summer) when the soil is in a good mellow condition—never, or seldom, too wet.—The decomposition still further improves and mellows the soil.

But economy may be practiced in this mode of manuring. A crop of clover (where that is the crop selected) may be raised for hay, and the second crop plowed under. This is dense, and with the mass of roots forms a most excellent thing to turn down. This can be done late enough in the season to get the benefit of the heat of the sun to rot it.

One of the greatest advantages of this mode of enriching soil is, that it can be made use of where the application of barn-yard manure is impracticable—on hills, and at a distance from the barn or compost heap. A green crop, if a footing can be obtained for it, will manure any soil, and enrich it almost to any extent. Plow shallow, so as to give the sun and air a direct chance; the work of decomposition will thus be hastened. Flatten down the crop with a roller before plowing.

TEETHING IN HORSES.

There is no doubt that many young colts suffer as much pain in cutting their teeth as is the case with children; and the pain does not always arise, as some persons suppose, from irritation of the mucous membrane of the mouth, occasioned by the point of the tooth, but frequently, from pressure on, and irritation of the dental nerve. The remedy, (instead of tormenting the suffering creature with a red hot iron for the purpose of "burning out the lampas," as some persons profess to do,) is a common thumb lancet. Make an incision through the gum or mucous membrane of the mouth, in the region of the tusks or incisors, wherever the difficulty may be, and relief is almost immediate. This is a sure remedy to relieve local distension of the mucous membrane of the mouth, if it exist, and at the same time prevents the fang of the tooth, from irritating the dental nerve.

Sharp and Projecting Teeth.—Owing to the unequal wear of some horses' teeth, they become sharp on the outside margins, and are then apt to irritate, and perhaps lacerate the bucal membrane of the cheeks. Should this be the case we generally find that the salivary secretion is augmented; mastication is imperfect and the subject generally loses flesh, and appears unthrifty. The remedy is a mouth rasp; by means of this instrument the sharp or projecting edges may be smoothed.

Inflamed and Tender Mouth.—Inflamed, tender and tumefaction of the horse's mouth, arising from whatever cause it may, generally indicates the application of cooling and astringent lotions; and light diet of bran mashes. Cooling lotions, composed of solution of hydrochlorate of ammonia or chloride of potassa, are indicated when the mouth is hot or inflamed. A tender mouth accompanied by corrugations and relaxation of the soft plate known as "Lampas," requires a few applications of some astringent lotion made of alum, gum catechu, raspberry leaves, white oak bark, or diluted tincture of muriate of iron.

Effect of Moisture on Grass, with a View to Milk.

Much moisture is not good for grass, either in the form of dew or rain, or in a wet season, or on wet land. A wet season has the effect of low, moist land upon grass. It is not so well relished by cattle; it is apt to give too great freedom to the bowels; and it dilutes the milk, particularly affecting the oil in it. It is only the nutritious, concentrated grass, that will make rich milk, rich in oil—the amount of casein is not much affected by it. This has been demonstrated by Voelker. In England, where the climate is moist, there is less richness of cheese than in this country. The amount of casein is perhaps equal, or nearly so—but the aggregate of cheese falls short. There is less substance in the grass, hay, roots, and indeed all kinds of fodder.

It is the remark of farmers in a wet season, that although their pastures are good, their cows do not do so well as was expected—not so well as in the dryer years, even with considerable drouth. Not only are grass and hay less nutritious when charged with a superabundance of moisture, but the effect of the humidity in some way is deleterious. It hurts the flavor and compactness of the product of the dairy. "Soft" butter, "white" butter, butter deficient in flavor, or absolutely tainted: these are some of the results.

Humid air also affects milk more than dry.

There is not that evaporation that is necessary to readily cool milk, and to take off the noxious effluvia. Besides other properties than those possessed by the milk, outside odors are absorbed, held in the moist air, which in a rained state would disappear. A moist summer, therefore, notwithstanding its favorable aspect, is unfavorable to dairying. Such is the case, to some extent, with highly manured pastures and meadows. Native grasses are therefore better the same quantity given. Thus there are pastures in England a hundred years old, to break up which would be suicidal to the land. This is the testimony of X. A. Willard, now traveling in Great Britain, and is confirmatory of what was known before.

ATTEND THE FAIRS.

The Fair season is at hand. All should be prepared to attend, and show everything they can to encourage the exhibition. Fairs are a real benefit to the agricultural community.—They are the instruments which have distributed our fine breeds of cattle, horses and sheep, over the whole country. They have been instrumental in spreading our new and improved agricultural implements and machines everywhere. They are elevating and improving our noble profession, and deserve the encouragement and support of every true friend of Agriculture.

But a few are found who say that horses absorb too much interest at the Fair. The horse is a noble animal, and we confess to a strong liking for him. We like to see horse exhibitions. We like to see the powerful draft horse, the fine team for carriage purposes, the fast trotter, and the finely-formed thoroughbred racer. All these are useful in their way. Mankind always have loved horses, and will continue to do so. There must, too, be exhibitions of the speed of horses at our Fairs. We can see nothing wrong or objectionable in them—and it is these exhibitions that bring in the crowds, and the dollars to award to other premiums equally or more useful, but that have no attractive power. The mornings of every day can be devoted to the implements, machines and industrial branches, and the evenings, or a portion of them, to attractive displays of horses. Our fairs can't be kept up without money, and premiums for fine horses and for the speed they display, will be found to be the paying features of every Fair.

PRESERVING LEATHER.—We translate from the *Gerber Courier*, a receipt for a preparation which is said to insure great durability to leather, and to make it very pliable and soft. It consists of four articles—tallow, soap, rosin and water—prepared as follows: Twenty-one parts of tallow are melted in a vessel, three parts of rosin added, and the two when melted mixed well together. In another vessel, seven parts of good washing soap are dissolved in seventy parts of pure rain water. After it is dissolved, and the mass heated to the boiling point, we add the part prepared before; let it boil once more gently, and the preparation is especially adapted to boots, harness leather and belting.

We are constantly making mistakes—to regret. The regret is often the greatest evil.



HORTICULTURAL.

A HOUSE TO DRY FRUIT IN.

In compliance with the request of J. D. R., of Mo. we give the following as the best plan for a dry house for fruit, which is employed in one of the most extensive fruit growing establishments in the country. The ordinary method of drying peaches and apples in Kentucky and Tennessee is, to construct a kiln with a broad flat top of stone upon which the fruit is laid, and a fire kept up in the flue beneath till the fruit is sufficiently dried. This is more expeditious than drying in the sun and the fruit is not so liable to be soiled by flies, yet it is objectionable on account of too great heat and liability of the fruit to burn in contact with the stone. The method we here describe is expeditious and economical. The whole of the labor of erecting the building and fixtures may be done by any ordinary workman, or farm hand. It consists of a building of logs, brick, or stone, of any convenient size, say ten feet wide, by twelve or fourteen feet long, and one story high, with an ordinary roof, with a ventilator to admit of the escape of the heat and vapor arising from the fruit.

The furnace should open on the outside of the building, at the end. It should be about two feet square. The sides should be of brick and as thin as may be to sustain the top. The flue should be extended to near the entire length of the building; and then return, forming a parallel flue, which may be reduced to two-thirds the size of the furnace or main flue, terminating in a chimney near the door of the furnace. The top of the furnace and flue should be covered with plates of thin boiler iron: thicker iron, or a covering of brick or stone, will not admit of a sufficient escape of heat to facilitate the drying process. The fruit is dried on trays or hurdles, arranged in three tiers, one above another, with a space of twelve or fifteen inches between them. The hurdles may be two and a half feet wide, and six or seven feet long, and three inches deep. These are made of common boards, with a lath bottom, made thin; the laths should be made of hickory, as the fruit is found to dry much more readily on hard wood lath than it does on poplar or other soft wood. Through the length of the building, frames are put up to support the hurdles of fruit. These frames or rails extend through openings made in the end of the building opposite the furnace, and corresponding with each pair of rails are wooden shutters. The rails extend on the outside about six feet; upon these the hurdles are placed crosswise; upon each of the hurdles are rollers corresponding with the rails or frames, and filled

with the fruit to be dried, which are run in as upon a railroad. Thus arranged, with the three tiers of rails filled with trays of fruit, about one and a half barrels can be dried at once, requiring about twenty-four hours to complete the operation. The trays nearest the fire, of course, will dry the fastest, and with the convenience of the railroad, and the shutters in the end of the building they may be drawn out and changed to the upper rails, when the whole may be finished within the twenty-four hours in the most perfect manner and without the least burning. The fire should be made without grates, on the bottom of the furnace, which consumes less fuel, and keeps up a more uniform heat than if placed above the draft.

In some instances we have seen pieces of old steam boilers substituted in the place of brick walls for a furnace; to the boiler is connected and returned a pipe of somewhat smaller dimensions, a sheet iron pipe, which admits of the free escape of heat and speedy drying of fruit.

In sections of the country adapted to peach growing, as well as apples, and remote from railroads and a market, a profitable business may be followed in drying fruit with the simple conveniences we have discussed; and with the increased demand for dried fruit we often wonder that the subject does not command a greater share of the farmer's attention.

[Written for Colman's Rural World.]

Pruning to Let The Sun In.

A writer in the *Horticulturist* holds that it is bad policy to prune trees severely; especially to take out the centre of the top. In this dry climate he says it will not do, though it may be an advantage in moist England.

What is the principle involved here? It is the effect of the sun upon the tree. If a certain quantity of heat is beneficial, and less, less beneficial—then it is evident that in England there is a lack of heat. In a cold, moist summer, the same is the case here. Thus far then the *Horticulturist* has the case against it. It is only in the extremes of heat, that pruning to let the sun in is objectionable. But is this so? There are those in the South and South-west who say so; in the North less. This would seem to favor the objection, as the greater heat is at the South.

We will not pretend to question that in some cases the sun *may* hurt limbs that have been rashly exposed to the sun; but we are not *certain*. Who is? Who has carefully experimented? We have had some experience—we have had it in our own orchard; and we have seen it done in others in New York—and the first harm to limb or tree we have yet to witness. There have been injuries to limbs on account of being bent severely by overbearing. This, in the case of central pruning, would be charged to that—and here may be the secret of the whole thing. We should not be hasty in our conclusions.

The upper limbs of a tree, after the heart is taken out, bear more than the lower limbs; they are therefore more bent, and consequently receive injury, if there be any, from the strain—double strain of bearing and bend-

ing. We have known side limbs to suffer in this way, and lower branches also.

But even if the limbs now and then suffered—and it must be acknowledged they do but little—will not the excess of fruit, in quantity and quality, make up for the harm? If there is any doubt, a compromise will remove it—take out the centre limbs, but leave enough protection of shoots or small limbs, to guard against the heat; or gradually remove the limbs, so that in two or three years the work may be accomplished, thus accustoming the tree to the influence of the sun, as well as preventing its direct rays.

The principle is a good one, too good to be lost to let the sun in, to perfect and enlarge the fruit. Especially in non-bearing trees is it excellent. It will do more often than root-pruning or any other means. Let the sun and air have a chance, is our experience.

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KEEPING PEARS.

The pear is a peculiar fruit in one respect, which should always be kept in mind, viz: that most varieties are much finer in flavor if picked from the tree, and ripened in the house, than if allowed to become fully matured on the tree.

There are a few exceptions to this rule, but they are very few. And, on the other hand, we know a great many varieties which are only second or third rate, when ripened on the tree, but possess the highest and richest flavor if gathered at the proper time, and allowed to mature in the house. This proper season is easily known, first, by the ripening of a few full grown, but worm-eaten specimens, which fall soonest from the tree; and, secondly, by the change of color, and the readiness of the stalk to part from its branch, on gently raising the fruit. The fruit should then be gathered—or so much of the crop as appears sufficiently matured—and spread out on the shelves in the fruit room or upon the floor of the garret. Here it will gradually assume its full color, and become deliciously melting and luscious. Many sorts which ripen in the sun and open air, are rather dry; when ripened in-doors are most abundantly melting and juicy. They will also last for a considerably longer period, if ripened in this way—maturing gradually as wanted for use—and being thus beyond the risk of loss or injury by violent storms or high winds.

Winter dessert pears should be allowed to hang on the tree as long as possible, until the nights become frosty. They should then be wrapped separately in paper, packed in kegs, barrels or small boxes, and placed in a cool, dry room, free from frost. Some varieties, as the D'Arenburg, will ripen finely with no other care than placing in barrels in the cellar, like apples. But most kinds of the finer winter dessert pears, should be brought into a warm apartment for a couple of weeks before their usual season of maturity. They should be kept covered to prevent shriveling. Many sorts that are comparatively tough if ripened in a cold apartment, become very melting, buttery, and juicy, when allowed to mature in a room kept at the temperature of 60 or 70 degrees.—[Downing.]

TREATING THE BLACKBERRY.

It is well known to successful cultivators of this fruit, that a rich soil is necessary to success: and a top-dressing of manure greatly adds to the success of even a rich soil. Mulching of some kind seems an advantage to this as to most fruit. A blackberry will grow best, in its wild state, by the side of a rotten log, or in a withered brush-heap, or in any fertile soil covered with decayed vegetable matter. Along a brook, or where its roots can reach a spring, it thrives well. Water, therefore, is a necessity, as it is to all fruits at the bearing time—though a well drained soil is an equal necessity.

The author of "Ten Acres Enough," uses marl as a top-dressing to his blackberries, with the greatest success. Others give their testimony to the same effect. The Dorchester is thus treated by the agricultural editor of the N. Y. Post, who says he has received "large crops from year to year without ever having met with a failure, or with any trouble from insects or worms." He has the Lawton also "under trial," and says it promises equally well with the other variety. The Lawton, whether marl or any other fertilizer may affect it, will, we know by a thorough experience, thrive exceedingly, luxuriantly, in a highly manured soil. The wash from a barn-yard seems to be its best aliment. In such situation the choicest crops have been raised. Of all places we would prefer such a spot. Without manure, even if the soil is of a fair quality, it will not pay to raise blackberries—at least the Lawton. It is on this account that we find so much discouragement. Grass is permitted to grow, which is another evil, easily remedied by a good mulch—manure the best. But this should be applied on a mellow top-soil. The roots lie near the surface, and are gross feeders; the strength will thus be readily taken up by them, all throughout the field, between the rows as well as around the hills. Manure and clean culture will grow the blackberry. It will grow it profitably: it will grow it highly profitably where there is a good market near by, or of easy access.

Staking the canes is not necessary—not necessary in general. Where the yield is very abundant support should be given. But when pruned to three and a half feet in height, this is seldom needed. If staked, prune a little longer, say four feet, or even more. Let the pruning commence as soon as the canes are a foot or two above the proper height, and keep clipped as necessary during the summer. Keep a trim plant.

WINE MAKING.

Pick the grapes off the stems when fully ripe, rejecting bad ones. Pass them through one of the Wine Mills to tear open the skins, but not to bruise the pulp. Press moderately; then get all that remains in the must to make brandy or an inferior wine of. Strain and fill into clean barrels; then insert a bent tube tight in the bung, and let the lower (outside) end rest under the surface of water in a bucket, so that while all the gas shall escape, the air will not get to the wine. When it has done fermenting, rack it off into clean barrels, bung it up, and set in a cool place; bottle it in a few months. The great secret of making good wine is to select only the best grapes, and not press out the sour por-

tion of the pulp. Nothing is here said about the numerous mixtures of water, sugar and grape juice, which are frequently concocted and sold under the name of wine, but only of the pure juice of the grape properly fermented.—*W. O. Hickok.*

TO MAKE CIDER.

Pick all the apples, rejecting those not sound, wash them clean, and afterwards let them lie and get dry. Grind and press them, using no water or straw, or any substance that will give the cider an unpleasant taste, as on the purity and cleanliness of the apples depends the quality of the cider. Strain the juice through woolen or other close bag, put into clean barrels, and set in a moderately cool place, keeping the barrel full all the time, so that the impurities may work off at the bung. After it is done fermenting, carefully rack it off, let it stand a few days, and bung it up. As the air tends to sour the cider, it is a good plan to provide a bent tin tube, one end fastened in the bung and the other to drop down into a bucket of water. This will let all the gas pass off, and not let the air get to the cider. The quicker the pomace is pressed after being ground, the lighter will the color be, and darker if not pressed for twenty-four hours after being ground. The cider from the second and third pressing will be the richest. The reverse is the case in making wine, as severe pressure on the *must* makes sour wine. Cider making should be conducted with all the care that wine making is.

Most any good sour apple will make cider, but more generally an apple full of juice, and not very good to eat, will make the best. The Virginia crab perhaps excels all other apples for cider making.

When bottled up with a little rock candy, and wired, it will, after standing some time, sparkle like champagne, when opened.

To get cider very strong, expose it in a tub in extremely cold weather, and remove the ice that forms. As this can be only water, it leaves the cider that remains of additional strength.

Any substance put in to arrest the fermentation is of doubtful value, as all good cider must be perfectly fermented to be healthy. You had better depend rather on careful and clean making, and bottle tightly at the proper time.—*W. O. Hickok.*

Grape Hints.

Grapes coming in bearing should not be permitted to perfect large crops of fruit while young. It is excusable to fruit a bunch or so on a young vine, "just to test the kind," but no more should be permitted till the vine has age and strength. Vigorous growth, and great productiveness, are the antipodes of the vegetable world. Encourage as much foliage as possible on the vines, and aim to have as strong shoots at the base as at the top of the cane; this can be done by pinching out the points of the strong shoots after they have made a growth of five or six leaves. This will make the weak ones grow stronger. Young vines grow much faster over a twiggy branch, stuck in for support, than over a straight stick as a trellis, and generally do better every way. Where extra fine bunches of grapes are desired, pinch back the shoot bearing it about four or five inches above the bunch. This should not be done indiscriminately with all the bunches. Too much pinching and stopping injures the production of good wood for the next season. These hints are for amateurs, who have a few vines on trellises. For large vineyard culture, though the same principles hold good, so far as they go, they will vary in their application.—[*Gardener's Monthly.*]

St. Louis Horticultural Society.

St. Louis, August 25, 1866.

Society convened at Room of State Board of Agriculture at 2 p. m., President N. J. Colman in the Chair.

Jas. L. Butler, Esq., H. H. Hoag, S. Dwight Eaton, P. M. Kiely and Hon. J. H. Lightner were unanimously elected members of the Society.

The fruits and flowers were presented for exhibition before the Society, viz:

Henry Michel, St. Louis county, Cham Daire pear, and three varieties of apples, names not known.

Wm. F. Cozens, St. Louis, White Doyenne pear, Autumn Strawberry apple, Perkins, Dracut Amber, and German seedling grape, and large crab apple, name unknown.

John H. Tice, St. Louis county, per Dr. Claggett, Flemish Beauty pear.

Colman & Sanders, St. Louis county, Nurserymen, Howell, Belle Lacrative, White Doyenne, Bartlett Seckel and Buffum pears.

J. H. Lightner, St. Louis, Isabella grapes, and a very large seedling peach, free stone, of fine flavor.

C. Peabody, St. Louis, Catawba grapes, Passiflora Incarnata and another variety of flower, name unknown.

J. T. Coleman, St. Louis county, Cham Daire pear and Holland Pippin—King (of Kentucky) and King (of Tompkins county) apples.

Dr. Morse called up the unfinished business of the last meeting, viz: testing the samples of the California wines, which was laid over last week.

Mr. Jordan, who had charge of the business, being absent on account of sickness, it was postponed till next week.

Dr. Edwards. It is well known that on account of the prevalence of the cholera in the city, a very small portion of our grape crop this year, which has heretofore been used for market purposes, can be disposed of. People generally, and very properly, abstain at this time from the free use of grapes upon their tables. Small growers of this fruit, who have heretofore sold it without trouble, are at a loss what to do.

Mr. Cozens. In view of what has just been stated by Dr. Edwards, and of the continued prevalence of the epidemic in our midst, it occurs to me that the best thing to be done under the circumstances is to keep our grapes as long as possible. Some persons of my acquaintance have preserved grapes in considerable quantities till mid-winter. I therefore propose as a subject for discussion to-day,

THE BEST METHOD OF PRESERVING GRAPES.

I have had some little experience on the subject, but I would like to get the experience and views of others. It is only by comparing notes and learning from each other that rapid progress in anything can be made. If we can get any light on this subject and scatter it a little among our friends, we may help them out of their present difficulty.

President Colman. I am glad this subject has come up for discussion to-day. It is an important subject, and one which the practical horticulturist should, more fully understand. The fact is, heretofore there has been such a demand for grapes that growers have found no difficulty in selling them immediately at good prices. Consequently, there has been no occasion to keep them beyond a few days after they are ripe, and the best means of preserving them has been a theoretical rather than a practical question. It is now brought up to us in a practical shape and we are all interested. I will state to the Society in a few words the means which I have found best adapted to preserve grapes. 1st. Let the grapes get thoroughly ripe. They will keep much longer if fully ripe than they will if picked too soon. In fact, if you keep the birds off and protect the fruit from depredation, it will generally keep better on the vine than anywhere else. I have seen grapes, plump and sweet, hanging on the vines till frost came. 2d. For gathering the grapes, select a dry, clear day, and don't touch them till the dew is fully off. They will then be free from all moisture except their own juices. 3d. Don't rub off the bloom more than is absolutely necessary. This injury can be avoided by handling them by the stems when you cut them from the vine. They must not be pressed, nor squeezed, nor handled roughly. 4th. Cut and pick out carefully all unripe, shriveled or decaying berries from the bunch. One rotten grape will contaminate the whole, and it is best not to allow a single berry that is not plump to remain on the cluster. 5th. Select, now, a cool, dry room, where the temperature is low and equable. It must be beyond frost, and a dry cellar may be best after freezing weather commences. 6th. Lay the grapes carefully on a layer of dry paper on a shelf or in shallow boxes or crates, if you have them, and on the layer of grapes put another layer of paper, and on this another layer of grapes. Don't make too many layers, and be careful not to press them down. In this way I have seen grapes kept till mid-winter.

just as plump and sweet as when they were first gathered. I have also seen grapes hung up by strings attached to their stems and kept in a cool dry place all winter.

Dr. Claggett. I think it may be important in addition to the **men** suggested by the President for preserving grapes, to take a little hot sealing wax and apply it carefully to the stems of the bunches when they are cut from the vines. I observe that the French, who are very nice about such things, are accustomed thus to seal up the pores through which the natural juices of the cluster may escape. I have had no experience and do not know as this sealing is of any use, but merely suggest it, because I know it is often practiced, and those who have had large experience continue to do it.

President Colman. I do not think this sealing up of the stems amounts to anything at all. I do not believe the juice of the grape will ever pass out through the stems. This is not the direction in which the natural fluids pass. The pores of the stem are like the veins of an animal, through which the blood can pass but in one direction. The juices in the cluster are fully matured. It is no longer sap, but is thick and rich in sugar, and can never escape through the stem.

Mr. Cozzens. In an hour or two after a cluster of grapes is cut from the vine, the cut end will be dried up and hermetically sealed against any juice escaping, as much so as if it were covered with wax. I agree with the President that the sealing part is useless. I believe the method he has so fully laid down can be successfully carried out. I have tried it only on a small scale. Now have I had much experience in any particular method. A friend of mine in Ohio preserved grapes very successfully by hanging them around by strings under the joist in the cellar. This method can only be carried out on a small scale. We want some process which will be successful on a large scale. I have heard of another method. Pack the grapes when picked and prepared as has been described, in dry stone jars, and bury in the ground below the frost. It is not necessary to cover them over air-tight, but the jars should be buried in some dry place where no water will settle. This method has been very highly recommended, and I design to try it. I hope every member of the Society who has grapes will experiment carefully and thoroughly upon the various methods, and hereafter give us the results.

Mr. President. The method of burying in the ground, if carefully and judiciously done, will no doubt be successful. A few years ago Dr. Hull of Alton, accidentally left some fine bunches of grapes in his vineyard, which, when he gathered the fruit in the fall, were lying upon the ground. These were covered by the plow when the Doctor laid down and covered his vines. In the spring, when he took up his vines, he found these bunches of grapes in a good state of preservation.

Dr. Morse. I observe that foreign grapes come to us packed in sawdust. The Spanish or Malaga, which we often have at Christmas, seem to keep well in this way. My opinion is that kiln-dried sawdust would be as good and perhaps better than paper.

Dr. Claggett had known grapes to be injured by sawdust. If packed in pine sawdust they would inevitably become impregnated by the pitchy, disagreeable odor of the pines.

President Colman thought that if sawdust was used, it would not do to use pine, but it should be from hickory or maple, or some such wood, which would not impart a disagreeable flavor to the grapes.

Mr. Lightner. My opinion is, that, under these circumstances, sawdust is out of the question for putting up grapes on a large scale, for it will be impossible to get it exclusively from hickory, maple and the sweet woods named. Saw dust from all our mills is oaf or pine, which is inadmissible. I have practiced hanging up the largest and finest clusters of grapes by strings tied tightly around the stems. They will keep in this way till after Christmas, and I believe a good deal longer if they did not all get eaten up by that time, and often earlier.

Mr. Paddleford has succeeded in keeping grapes in cork-dust, and has had no trouble in preserving them till New Year's day, but labors under the difficulty suggested by Judge Lightner; they are in such demand that they are all gone by mid-winter. He suggested dry cotton as a substitute for saw-dust.

Mr. Peabody suggested as a topic for discussion at the next meeting, "Arbor culture, as applied to the streets of our city," which was agreed to, and Dr. Morse was requested to prepare an essay on the subject.

CHAS. PEABODY, Sec. Pro-temp.

St. Louis, September 1, 1866.
The Society convened at 2 p.m. President, N. J. Colman in the chair.

A letter addressed to the President, from Parker Earle, Esq., President of the Fruit Growing Association-

tion of Southern Illinois, was read, inviting this Society to a Horticultural Meeting, at Cobden, Illinois, on September 3. J. M. Jordan, in response to this invitation, was elected delegate to represent this Society on that occasion.

The following fruits were presented:

W. F. Cozzens, St. Louis: Sackel pears of extraordinary size and beauty.

J. M. Jordan, St. Louis: Concord, Maxatawny, St. Genevieve, Rodger's Hybrid No. 15, and Tokalon grapes.

D. S. Jewett: Rulander and Black Prince grapes, very ripe.

M. Henwood: Seedling peaches, free stone white, very large and of fine flavor.

The regular topic for discussion came up, viz: shade trees in the streets of the city.

Mr. Peabody. I regret the absence to-day of my friend Dr. Morse, who was requested by the President to prepare an essay on this subject. I know he had it in his mind to prepare a paper, touching particularly upon the sanitary branch of arboriculture in large cities. In his absence, and as I introduced the subject at the last meeting, I will just throw out a few remarks, by way of starting the discussion. The putting out of shade trees in the streets of St. Louis has had more or less attention ever since I have known the city, now nearly twenty years. There has been, at different times, considerable interest manifested, and in particular streets, trees have been largely planted, but there has ever been a want of system, and most likely a want of knowledge as to the best kinds of trees, and the best mode of putting them out and protecting them. At any rate, I have observed that in some streets where trees have been planted in former years, they have now nearly all died and disappeared.

Years ago the locust seemed to be the favorite, and as new streets were opened, this rapidly growing tree was planted. But I have observed that they grow well about three or four years, and then begin to decay, look scraggy and sickly, and finally die or are cut down.

I imagine there are now not a dozen five year old, thrifty locust trees in the city. Next came the ailanthus, sometimes called the tree of heaven—why, I don't know, probably in irony. They are pretty and plenty now, and they have the merit of growing fast in any soil, and will bear any amount of neglect. But who wants them? They are a disagreeable, offensive, unhealthy, stinking tree, and will, no doubt, at an early date share the fate they have justly received in some Eastern cities—dug up by the roots. Then some twelve years ago there was a rage for the white mulberry, beautiful, clean, symmetrical tree. It was largely planted, and the streets where it grew looked beautiful and seemed to rejoice in the prospective shade. But the terrible winter of 1863-4 put a sudden stop to street shade from this source. I do not believe two dozen unprotected mulberry trees escaped that severe winter. There are certainly to be found very few in the city. The elm and white maple now seem to be the favorites. I have put out elms around my place in Eugenia street, and they seem to be doing well. I have, in fact, been agreeably disappointed at the rapidity of their growth. Some of those which were planted in the spring of 1863, not over two inches in diameter at the time of planting, measure now 16 inches in circumference and have a fine branching top.

Mr. Jewett. I have given much attention to shade trees. They are not only a great ornament to a city, but no doubt conducive to health. Some cities of the Eastern States have been made very beautiful by the trees. Bangor, Me., in particular, owes its intrinsic beauty very much to its magnificent shade trees, which a preceding generation had the forethought to plant largely, but which this and subsequent generations will enjoy. In my view there is no trouble about beautifying St. Louis in the same way, if in the first place the right kind of shade trees are selected; and in the second place, they are properly planted.

I go for the elm as the most desirable and best for city street shade. In 1859 I put out two elms in front of my house on Morgan street. They have grown rapidly, and already make a fine shade. A neighbor in the same street put out at the same time some poplar and ailanthus. My trees are now as large as his, and much finer. One trouble is, people don't understand how trees ought to be put out. They dig a small hole in the hard clay soil, just large enough to cram the roots of the tree in, and then fill it up. They then cut off the top so that very few, if any, branches are left, and then they leave the poor tree without further attention. I do not believe an elm tree, in being transplanted, should have its top touched with the pruning knife. Leave the terminal buds all on, and the tree will grow into a beautiful branching elm. But if you cut off the top, it will always be stunted and will never be an elm. I have noticed elms growing in Springfield, Illinois, which have been thus mu-

tated, and they look very badly. Put out a young, thrifty elm, with plenty of roots in a deeply trenched soil, with plenty of space for the roots to run, leaving the top all on, and then make a mulching with the brick pavement, and an elm will grow as rapidly in the streets of St. Louis as any other tree.

Mr. Cozzens. I will endorse all or nearly all Mr. Jewett has said. I believe in the elm. It is a magnificent tree, and by proper management I believe it will prove to be the very best tree for street shade in this city. I like it better than the maple for one reason, and that is, its timber is tough and cannot be easily broken off by the fierce winds which sometimes prevail here, while the wood of the white maple is very brittle and easily broken. After a severe gale you will always see broken twigs and branches under the maple, but not often under the elm. I have known beautiful trees very much mutilated and spoiled by this cause.

Judge Lightner. I agree with what has been said about the elm. With proper management it can be made the tree for our streets. Now many people have got discouraged about setting out trees around their premises and along the streets, because they have so often failed in their attempts heretofore. The cause of this failure is traced to three mistakes, aside from the bad selection of the kind of tree to be transplanted. 1. They have cut off nearly all the roots to begin with. 2. They have then proceeded to dig a hole in the hard ground just large enough to receive it. 3. They have then cut off nearly all the tops. I have been of the opinion for a long time that the elm is the most desirable tree which can be put out for a street shade, but I was often told that it would be very difficult, if not impossible, to make it grow. I resolved to try it. I had a large, deep place excavated, and then rich top soil hauled from a distance to fill up the excavation. My friend here (Mr. Colman) furnished his counsel and the trees. We put them out three years ago, and they are generally doing well. Some few have died, but they generally seem to be thriving. I shall always look with satisfaction upon what I did towards getting those trees into the ground around the Court House. I think Mr. Jewett may be right about not pruning the tops. I certainly would not cut much unless it was necessary to reduce the top in order to bring it into proper proportion with the roots. I have noticed that shade trees in the parks generally are not doing well. Something must be wrong about putting them out or their subsequent management. Trees in our city have a great deal to contend with. The white limestone reflects in summer a burning heat, which is injurious. A friend of mine on Chouteau avenue put iron boxes around his trees, and they became so heated in the summer that the trees all died. I think people generally plant trees too close together. They must have air and space to develop properly.

Mr. Jordan. Another and very serious difficulty trees in this city have to contend with, is the dust from the limestone. It settles on the leaves, closing the pores and thus interfering with their functions. Some varieties of trees with downy leaf, adapted to catch dust, do not do well, while others with smooth leaf do better. I think the sycamore is doing pretty well. It is a fine large tree when fully developed and makes a good shade. The Paulonia Imperialis, which has been recommended in the communication which has been read, will not stand this climate. It has been tried, and has utterly failed, nor do I believe it will survive many winters in the latitude of New York and Brooklyn. It is very much like the catalpa, and I believe belongs to the same family of trees.

Mr. Cozzens. I would recommend, in making tree boxes, that they be made close on the south side to keep out the burning rays of the sun.

Mr. Jewett. I am of opinion that the dust is not so injurious as has been represented. When you see leaves falling off, the cause I believe is not dust but dry weather. Trench the ground three feet deep, and if protected by a brick sidewalk, the roots will not dry, nor will the leaves fall off till autumn.

Dr. Claggett. I go for elms and white maples. The maple is the more rapid grower, but tender, as has been said. I have thought that the leaves of the maple do not make so much litter as the leaves of other trees. They readily dry up and disappear. For one I am not prepared to endorse all that has been said about shortening in the tops of elms.

President Colman. The time of our discussion has expired, and we have hardly begun to touch the merits of this most important subject. The influence of shade on the health of the city, its comfort, the effects on the value of property by having beautiful shade trees in front of it, the difficulties to be overcome, the best means of protecting the trees from their numerous enemies, and a great variety of other points, have not been touched. I therefore propose to continue this topic till next meeting. Agreed to.

CHARLES PEABODY, Sec. pro-temp.

Vegetable Manure for Berries.

Berries of almost all kinds need a top-dressing of decayed vegetable matter. It is wonderful how much a little in this way will effect.—We see it in wild lands and in cultivated fields. Without it, even in rich soil, the plant will not do less well. The same is more or less the case with the grape, especially the native. It seems to be the proper and the grateful food—and has been the aliment from time immemorial. Always the leaf-mold of the forest has covered the soil of the grape-vine and the berries. They are treated differently now, and we have mildew and disease without end. Yet the native is free from these, at least so far as we know; it continues its course, in its wild state, as heretofore. Pruning, no doubt, has an effect either for good or evil—for good at first beyond question; but it may be at the expense of the health of the vine in the future. However this may be, we cannot too much advise the use of what nature indicated as the proper aliment of the berry—that of the elements of its own decay, as the manure of the farm is the best for the farm. Particularly do we find that a mulch of leaves or rotten vegetable matter—better the leaves—is good for raspberries, keeping the ground moist and enriching it at the same time—enriching with what is palatable, what is natural, to this plant. We have seen the best of raspberries grow out of a log-heap by the side of a spring. Here the decayed vegetable matter was abundant, and the mulch was a perfect shade.

These are hints—and we should abide by them—take advantage of them. The beauty in all things is to aid nature. Saw-dust has proved beneficial to berries. When rotten, it is an excellent feeder and ameliorator of the soil.—But leaves, let us use them more—in many forms, but particularly as a covering and a manure for the berry.

Sprouting Apple Seed.

An "Enquirer" wants to know the best plan of sprouting apple seed. We will give him our plan, which has always proved successful when the seed was good. The seeds should be kept dry till about the first of February. They should then be mixed with three parts of fine sand that will sift out, and be placed in shallow boxes, so that the sand and seed are not more than three or four inches deep. Keep the sand moderately moist by applying water occasionally, and stir the sand and seed every day or two. Have small holes in the bottom of the boxes to carry off the surplus water. This should be exposed to freezing weather—should stand out of doors—but be protected in some way from pigs, chickens, &c. When the seeds are beginning to sprout nicely, the sand should be sifted out, and the seed planted in rich, deeply-worked soil, and the young plants kept free from weeds and well worked—and in this climate they are fit for use at the end of one season's growth.

CATALOGUE READY.

We have just issued our Fall Catalogue of Fruit and Ornamental Trees and Plants, which will be mailed to any address on receipt of postage stamp.

COLMAN & SANDERS,
St. Louis, Mo.

EDITOR'S TABLE.**THE ST. LOUIS FAIR.**

Our readers must not forget that the great St. Louis Fair commences positively on the 1st of October, and continues one week. Over \$20,000 are offered in Premiums. The most thorough preparation is being made. A great success may be expected. The cholera which has prevailed to some extent in St. Louis, has almost entirely abated, and visitors need apprehend no danger. Business is now as lively as ever. The hotels are filled with guests. Not a case of cholera has been known at any of the hotels in the city this season.

A FINE PRESENT.

We acknowledge the receipt, by express, from V. P. Richmond, Esq., of Moro, Madison Co., Ill., a very fine buck lamb, named by him "Pawler." Mr. Richmond writes us that he is sired by buck descended immediately from a Vermont buck. He shows the blood of the Cushing family of sheep very plainly. The dam is a very superior French Merino ewe.—The sire of the lamb sheared without housing or any extra care, 12 lbs. of wool.

Mr. Richmond is devoting much attention to breeding sheep, and those who wish to cross their flocks, would do well to correspond with him. We know him to be a man of the strictest integrity.

ED. RURAL WORLD: Please give me the fastest trotting time on record. **HORSEMAN.**

ANSWER.—2 minutes, 18 seconds. It was made by Dexter at Buffalo, on the 18th of August, under saddle. Dexter is a son of the famous stallion, Rysdick's Hambletonian.

HALL'S JOURNAL OF HEALTH.—This periodical possesses sterling merit. It ought to be in every home in the land. Its price is only \$1.50 per year—and we are willing to guarantee, if taken and read, and its excellent advice followed, that it will save ten times its subscription price in Doctor's bills in every family—to say nothing of saving the sickness itself, which we all know is not very pleasant.

The Editor is a man of superior qualifications for his position—possesses great experience, and tells people how to do to keep well, live long, and be happy. We ask our readers one and all to subscribe for this journal. We know they need it. Address, W. W. Hall, M. D., Editor Hall's Journal of Health, New York City.

Fading Away.

How often we see men and women who are fairly fading out of existence. They seem to have no special disease, but general lassitude and languor; no ambition, no energy, indigestion, weakness, total inability to eat and relish food, &c., &c.—all of which is nothing but Dyspepsia.

Coq's Dyspepsia Cure will surely cure every such case, no matter of how long standing. It is also a most excellent remedy for cholera morbus, cramp or colic, in either stomach or bowels. We advise all suffering to try it.

AGRICULTURAL FAIRS.

1866.

MISSOURI.

Audrain,	Mexico,	Oct. 9, 11
Carondelet,	Carondelet,	Sep. 17, 18.
Cole,	Jefferson City,	Sep. 24, 28.
N. E. Mo.,	Paris,	Sep. 11.
Pike,	Bowling Green,	Oct. 16, 18.
St. Louis,	St. Louis,	Oct. 1, 6.

ILLINOIS.

Atlanta Union,	Atlanta,	Sep. 11, 14.
Boone,	Belvidere,	Sep. 11, 13.
Bureau,	Princeton,	Sep. 18, 20.
Cass,	Virginia,	Sep. 4, 6.
Champaign,	Urbana,	Sep. 11, 14.
De Kalb,	De Kalb,	Sep. 12, 15.
Fulton,	Lewisburg,	Oct. 3, 5.
Greene,	Carrollton,	Oct. 9, 12.
Grundy,	Morris,	Oct. 2, 5.
Henry,	Cambridge,	Sep. 11, 13.
Jackson,	Murphysboro,	Sep. 18, 20.
Jefferson,	Mt. Vernon,	Oct. 9, 12.
Jo Daviess,	Galena,	Oct. 2, 5.
Kane,	Kankakee,	Oct. 3, 6.
Knox,	Knoxville,	Oct. 3, 5.
LaSalle,	Ottawa,	Sep. 11, 14.
Livingston,	Pontiac,	Sep. 18, 21.
Logan,	Lincoln,	Sep. 18, 21.
Macoupin,	Decatur,	Sep. 17, 20.
Madison,	Edwardsville,	Sep. 4, 7.
Marshall,	Henry,	Sep. 12, 14.
McHenry,	Woodstock,	Oct. 2, 4.
McLean,	Bloomington,	Sep. 4, 7.
Mercer,	Millersburg,	Sep. 11, 13.
Morgan,	Jacksonville,	Sep. 18, 21.
Montgomery,	Carlinville,	Sep. 25, 28.
Moulton,	Hillsboro,	Sep. 18, 21.
Ogle,	Sullivan,	Sep. 27, 29.
Peoria,	Oregon,	Sep. 18, 20.
Pike,	Peoria,	Sep. 19, 21.
Randolph,	Pittsfield,	Oct. 9, 14.
Saline,	Sparta,	Sep. 26, 28.
St. Clair,	Harrisburg,	Oct. 10, 12.
Union,	Belleview,	Sep. 11, 14.
Warren,	Warren,	Sep. 18, 21.
Wabash Valley,	Cutlin,	Sep. 11, 14.
Whiteside,	Paris,	Sep. 18, 21.
Woodford,	Monmouth,	Sep. 19, 21.
Winnebago,	Sterling,	Sep. 18, 22.
	Metamora,	Sep. 12, 14.
	Rockford,	Sep. 18, 21.

IOWA.

Cerro Gordo,	Mason,	Sep. 20, 21.
Central District,	Des Moines,	Sep. 11, 13.
Cedar,	Tipton,	Sep. 12, 14.
Clinton,	Lyons,	Sep. 11, 14.
Floyd,	Charles City,	Sep. 19, 20.
Franklin,	Hampton,	Sep. 25, 26.
Henry,	Mount Pleasant,	Sep. 26, 28.
Johnson,	Iowa City,	Sep. 12, 18.
Jones,	Anamosa,	Sep. 19, 21.
Linn,	Marion,	Sep. 12, 15.
Page,	Clarinda,	Sep. 20, 21.
Scott,	Davenport,	Sep. 3, 7.
Union District,	West Liberty,	Sep. 26, 28.
Washington,	Washington,	Sep. 26, 27.

KANSAS.

Anderson,	Garrett,	Sep. 26, 29.
Osage,	Burlingame,	Oct. 1, 2.
Powersiek,	Brooklyn,	Sep. 26, 29.

KENTUCKY.

Bourbon,	Paris,	Sep. 3, 6.
Clark,	Winchester,	Aug. 29, 31.
Central Kentucky,	Danville,	Sep.
Harrison,	Cynthiana,	Sep. 18, 21.
Jessamine,	Nicholasville,	Aug. 9, 10.
Montgomery & Bath,	Mt. Sterling,	Aug. 22, 24.
Nelson,	Bardstown,	Sep. 18, 21.
North Kentucky,	Boone County,	Aug. 28, 31.
Scott,	Georgetown,	Sept. 11, 12.
Shelby,	Shelbyville,	Aug. 28, 31.
Warren,	Bowling Green,	Sep. 18, 20.
Woodford,	Versailles,	Sep. 19, 21.

FINE STOCK.—We are informed that Capt. Wm. Walker, has lately purchased from Lieut. Gen. W. T. Sherman, the celebrated thoroughbred stallion, "Bronx," sired by "Monarch" out of Lady Canton. He will be kept at Capt. Walker's farm in Jefferson County, Mo.

**WHAT I LIVE FOR.**

I live for those who love me,
Whose hearts are kind and true;
For the heaven that smiles above me,
And aways my spirit too;
For all human ties that bind me;
For the task that God assigned me;
For the bright hopes left behind me,
And the good that I can do.

I love to learn their story
Who've suffered for my sake;
To emulate their glory,
And follow in their wake;
Bards, patriots, martyrs, sages,
The noble of all ages,
Whose deeds crowd history's pages,
And Time's great volume make.

I live to hold communion
With all that is divine; -
To feel there is a union
'Twixt nature's heart and mine;
To profit by affliction,
Reap truths from fields of fiction,
Grow wiser from conviction,
And fulfil each grand design.

I live to hail that season
By gifted minds foretold,
When men shall live by reason,
And not alone by gold;
When man to man united,
And every wrong thing righted,
The whole world shall be lighted
As Eden was of old.

I live for those who love me;
For those who knew me true;
For the heaven that smiles above me,
And aways my spirit too.
For the cause that lacks assistance,
For the wrong that needs resistance,
For the future in the distance,
And the good that I can do.

[G. LINNÆUS BANKS.]

A STORY WITH A LESSON.

An elderly lady who lived in one of the small streets of the Faubourg St. Jacques, sent to Brittany for a young girl to wait upon her. She was far from being rich; an income of 2,000 francs (about £80) was her whole revenue; and she had to exercise economy to make this small sum last her the whole year through. The young girl, sent her by a relative in Brittany, was named Perine, and every day showed the young girl how to be economical, tidy, careful and most industrious. Twelve months passed without so much as an unkind word being said between them. One morning the old lady returned home in a state of great agitation, and said to Perine: "You must leave this house. Look out for a place this very day."

"Do you send me away, Madame?" exclaimed Perine, bursting into a flood of tears.

"No, I do not dismiss you," replied the old lady, mingling her tears with those of Perine shed so fast; "I do not dismiss you, but I can keep you no longer, for am ruined."

The old lady had heard a few minutes before that her little capital had been lost by the bankruptcy of one of her kinsmen, to whose hands she had confided it.

"If that's all, Madame," said Perine, "that's no reason why I should leave you; at your age you require somebody to serve you."

"But, my dear girl," exclaimed the old lady,

deeply touched, "you do not understand what it is to be ruined. I can neither pay you nor feed you."

"If that's the case, Madame, I shall not ask you to feed or pay me; but, as you have been a mother to me, I will treat you as a daughter should treat her mother. I will work for you and for me."

The old lady protested against Perine's doing any such thing—but in vain. Perine obtained a situation in the neighborhood as a maid-of-all-work, but she retained the right to give one hour every day to the old lady's service, when she would make the latter's bed, sweep out the room, and cook the breakfast; and every night she slept in the old lady's chamber. She would every day bring the latter some fruit or fowl; in short, she acted toward the decayed gentlewoman as if the latter had indeed been her mother.

This patient self-suffering lasted two years without an hour's intermission, when a brother of the old lady's died—a brother she had quarreled with years ago, and had lost sight of, if not remembrance of, for many a month. He died a wealthy bachelor, leaving his whole estate to his sister. As soon as the old lady came into possession of her property, she adopted Perine for her daughter and heiress, and placed her in one of the best boarding schools in Paris that she might receive an education suited to her position, and marry as well as the heiress of several thousand francs a year might hope to do.

How to Avoid Fever and Ague.

Make a good fire in your sitting room at sunrise, or before, and stay in your room till the sun is an hour or two high—until after breakfast. You can then go out safely, and be out till sunset, when you must return to your room with a blazing fire in it—and you need not fear the disease.

Miasma is the cause of fever and ague, and when the atmosphere becomes heated by the sun, it will rise out of the reach of a man's lungs. At sunset it falls again, or is generated and lies near the surface, and if inhaled will produce the disease, unless the system is powerful enough to resist it. The fire in one's room accomplishes what the sun does out of doors—warms the air, and causes the miasma to rise and escape. If cholera is produced by miasma, as some contend, these remarks are equally applicable to prevent cholera. To all our readers, then, we say, keep bright fires in your sitting rooms morning and evening, and see that little and big are sitting by them. Good health is an invaluable boon, and we should be careful to preserve it.

How to Act When the Clothes Take Fire.

The following which we copy from the *Scientific American* should be cut out and preserved:

Three persons out of four would rush right up to the burning individual, and begin to paw with their hands without any definite aim. It is useless to tell the victim to do this or that, or to call for water. In fact, it is generally best to say not a word, but seize a blanket from a bed, or a cloak, or any woolen fabric—if none, is at hand taken any woolen material—hold the corners as far apart as you can, stretch them out higher than your head, and, running boldly to the person, make a motion of clasping in the arms, most about the shoulders. This instantly smothers the fire and saves the face. The next instant throw the unfortunate person on the floor. This is an additional safety to the face and breath—any remnant of flame can be put out more leisurely. The next instant immerse the

burnt part with an inch thickness of flour, put the patient to bed, and do all that is possible to soothe until the physician arrives. Let the flour remain until it falls off itself, when a beautiful new skin will be found. Unless the burns are deep, no other application is needed. The dry flour is the most admirable remedy ever proposed, and the information ought to be imparted to all. The principle of its action is that, like the water, it causes instant and perfect relief from pain by excluding the air from the injured parts. Spanish whiting and cold water, of a mushy consistency are preferred by some. Dredge on the flour until no more will stick, and cover with cotton batting.

SATURDAY NIGHT.

Sweet to the soul the parting ray
Which ushers placid evening in,
When with the still, expiring day,
The Sabbath's peaceful hours begin—
How grateful to the anxious breast,
The sacred hours of holy rest.

I love the blush of vernal bloom,
When morning gilds night's sullen tear;
And dear to me the mournful gloom
Of Autumn's Sabbath of the year;
And purer pleasures, joys sublime,
Await the dawn of holy time.

Hushed is the tumult of the day;
All worldly care and business cease;
While soft the vesper breezes play
Te hymn the glad return of peace—
O season blest! O moment given
To turn the vagrant thoughts to heaven.

What though involved in lurid night,
The loveliest forms of nature fade;
Yet 'mid the gloom shall heavenly light
With joy the contrite heart pervade.
Oh, then, Great Source of Light Divine,
With beams ethereal gladden mine.

Oft as this hallowed hour shall come,
O, raise my thoughts from earthly things,
And bear them to my heavenly home,
On living Faith's immortal wings—
'Till the last gleam of life decay,
To one Eternal Sabbath Day!

DOMESTIC DEPARTMENT.

BLACKING—Ivory black two ounces, sweet oil half a tablespoonful, brown sugar half an ounce. Mix them well, and then gradually add half a pint of small beer, and a teaspoonful of gum arabic. As it dissolves, shake it well and it is ready for use.

INK POWDER FOR IMMEDIATE USE—Reduce to powder ten ounces of gall nuts, three ounces of green copperas, two ounces each of powdered alum and gum arabic. Put a little of this mixture into white wine, and it will be fit for immediate use.

To prevent tea-kettles coating with lime, put the shell of an oyster in, and the lime will adhere to it, instead of coating the sides.

TO PRESERVE MILK—Put a spoonful of horseradish into a pan of milk, and it will remain sweet for several days, either in the open air or in a cellar, while other milk will sour.

WHITEWASH—Take half a bushel of unslackened lime, and slack it with boiling water, cover it during the process. Strain it and add a peck of salt dissolved in warm water, three pounds of ground rice boiled to a thin paste out in boiling hot, half a pound of Spanish whiting, and a pound of clear glue dissolved in warm water. Mix and let it stand several days. Keep it in a kettle, and put on as hot as possible with a brush. It is said to look as well, and last as long as oil paint on wood, brick or stone. The expense is trifling, that great improvements should be the result.

Though we may have a hard pillow, yet it is only sin that can plant a thorn in it—and even though it may be hard and lonely, yet we may have sweet sleep, and glorious visions.

In matters of conscience, first thoughts are best; in matters of prudence, last thoughts are best.

[Written for Colman's Rural World.]
A FEW WORDS TO THE YOUNG.

BY BENJ. BRYAN, ST. LOUIS.

To the youthful readers of this journal, who have left behind the halcyon days of infancy and are entering the vestibule of life, we offer these brief thoughts, that they may see where true wisdom, honor, and lasting happiness may be found.

Youth is that second scene in the drama of human life which never fails to produce the deepest feelings of interest in the heart of every Christian and philanthropist. The time pictured in the vista of years has at length dawned. Childhood's guileless days have departed; and it is reached by some, even at this tender age, with the discovery that the phantoms of earthly good, like a dream of the night, have vanished. Yet the ever-elastic spirit of youth does not succumb. Fresh fields of delight spread out their enchanting prospects, and on in the great race of life he runs with undaunted hopes of a brilliant and triumphant career.

Youth symbolizes the opening flower; the forest sapling, that will perchance mature to the tall and stately tree. The body is then untrammelled; vigorous and healthy, every part of its wondrous machinery harmoniously fulfills its varied changes. The step is buoyant with health; the glow of pleasure tints the cheek; and the merry gush of delight sparkles in the eye. Care has not furrowed the brow, nor successive disappointments lacerated and saigned the heart. The powers of the mind and the soul are yet in comparative infancy as to attainments in knowledge or experience.—Habits and prejudices have not chained them as yet with their adamantine links. How important—how critical—the period of youth; destiny hinges upon this part of existence. Transcendantly imperative is the injunction of wisdom to take the safe path through life's schoolboy days—to avoid the inviting road of delusion and infamy, and walk in that one which alone will lead to safety, honor and life.

The time will come—to many it has come—when you will have to think and act for yourselves—to enter life's jostling throng. Temptations will lurk at every step, and no where with such appalling power as in the crowded stifling air of the commercial mart. Some of you may realize the truth of this. Some of you may have been bereft—the paternal home and maternal arms which sheltered you from the world's stormy blasts, like the ever-rushing things of this transitory state, have passed away. The eyes we were wont to reverence, are closed in death. Their green mounds and their virtues alone remain to be enshrined in our affections; and oft do the fireside memories of the loved and lost steal o'er our spirits, tapping gently on our hearts, and warning us to heed the still small voice of conscience, which urges us to duty and happiness.

Others, again, have these blessings still in possession, and to you I would say, prize them—value and treasure up their precepts, and ever strive to gild with happiness the hearthstone of family gatherings. Life is very short—a dream—a breath—a few fleeting days or years—and we too shall away like our fathers—we too shall have joined the voiceless millions of the dead. Is it not, then, true wisdom to strive for right principles?—principles that have not merely reference to time, but to the ages of a ceaseless eternity. Yet the melancholy history of each succeeding day bears the truth on its page that multitudes appear and depart as if they possessed no powers beyond the brute.—The faculties with which the Great Architect of the Universe has invested them, lie dormant or are prostituted to base purposes. "The great business of life," observes one, "is to prepare and qualify us for the enjoyment of a better, by cultivating a pure and humble state of mind, and cherishing habits of piety towards God and benevolence to man." Another writer says:—

"But to these sublime heights, O young man—these portals of celestial day, as the poet calls them—it is your privilege, no less than your duty, to aspire. Will you not, then, learn to reverence yourselves, or, at least, that wonderful nature with which God in his providence has intrusted you?"

It is the case now, as in the past, that self—or the immortal—has been ordered to the rear. Little comparatively has been taught concerning our incomprehensible natures. Incomprehensible, I repeat. Who has fathomed the immortal part of man?—what plummet has sounded it deathless strand? A mechanism surpassing puny human reason, displaying God's omnipotence and majestic skill, runs through all our nature. Shall we ignobly lie, nor ever turn our eye to its Great Exponent? shall we rest enveloped in the clouds of ignorance? Is not our existence, with all its light and shadow—its joy and grief—its sunshine and storm; its desires, its passions, its senses, worth our study—our highest, chief and only serious thought? Our heart with its varied pulsations—its aspirations after happiness—needs our pre-eminent attention, for out of it are the issues of life—from its uncultivated and depraved soil arise the loathsome tares of lust, avarice, murder and misery in all its countless shapes. Our frail barks are floating upon the ocean of time; quicksands and alluring rocks of temptation clothed in the ephemeral verdure of earthly grandeur and pleasure, falsely-so-called, invite us to their delusive strands; while the unseen gulf of Eternity is but a short distance beyond; sooner or later the thread of mortal life will be severed, and into its untried realities we shall be plunged. That the heart (as the inspired volume of God's revelation affirms) is deceitful above all things and desperately wicked, is unquestionably true. O let me then direct you to seek to be delivered from the galling chains of sin; and, taking the chart of heaven—the Bible—set out on the great, the happy journey, for life eternal; which journey, though it be made with trials and persecutions, the end will be peace, joy, glory, honor and immortality.

And, next to the heart, the intellect should be highly valued. What unbounded fields of knowledge spread out before us. The universe is our great studio. Let us then begin at once to gather up the golden grains—to explore these placers of knowledge.

I will now more forcibly direct your attention to a few distinct heads of my subject.

First—The facilities for obtaining knowledge, and its use in all the duties of life. Who is there among the youth of our highly-favored land, who has not facilities to acquire an able education? From the wealthiest to the humblest, ignorance, in most instances, is wilful. No where in the wide world are educational facilities so abundant. No where are the appliances of learning so richly strewn over the land. Yet, while we have reason to rejoice that such is the fact, nevertheless we know that ignorance is no uncommon thing.

The farm or the mechanical shop, the school or the college, the professional desk or the artist's studio, are the avenues open to all. The preparation for these must be undergone in childhood and youth. This it is true, involves in a degree the loss of our liberty; we give it up to the schoolmaster and the man of business. Nor is this anything but right. It brings no disgrace, it is an honorable service, growing out of the arrangements of Providence. A trivial loss which is to be our gain. By it we are to acquire the power to act and live—ourselves as actors in future life. Both parties have their rights and their duties; the infringement of which is ruinous. Yet how often is it the case that many a youth breaks down these wholesome rules, and tramples them underfoot; restlessness and vain ambition lead the way to sorrow. Often does the school-boy upon whom a father's care bestows money to procure

him an education, throw it to the winds. Even in the halls of learning this lamentable fact is witnessed—perhaps much more than in ordinary schools. The great blessings of education are lavished upon numbers who are indolent and prodigal. The blood of true nobleness of soul runs not in their veins. No laurels of well-earned merit is desired or obtained by them. These privileges some have not; but penury drives them to humbler sources. Poverty has given them the impulse and the ambition to aspire after that which wealth often casts away. Yet this dark and unpleasant picture is honorably reversed by many whose aspirations lead them far up the hill of learning to obtain the chaplet of well earned merit. To you who have these privileges I say, consider their worth, and labor to attain their full benefits. Reverence your instructors; diligently and perseveringly seek for knowledge, and to your latest days no regret will mar your spirit for mis-spent time, but a treasure that will lighten up the gloom of life's trying hours and open a pathway to honor and respectability.

To the apprentice I would say, respect and esteem your employer, discharge your duties with strict honesty and diligence, be punctual and early in rising, and learn with patience; for it is too often the case that we are apt to become restless, looking forward to the period that will terminate our servitude, when we shall be free to act. Humility in an apprentice, is highly to be prized. Though self-dependence and self-confidence are truly desirable; yet we should ever bear in mind that we are but learners, and that we are dependent on our instructors for knowledge. Seek to be kind to those with whom you are associated; be frank, noble and generous; ever willing to be taught; ambitious to learn; persevering day by day. Let not discontent and envy vex your spirit; remember that others have had to go through the same course; that soon you too will be an apprentice no longer. Let buoyant hopes lead you cheerfully along the pathway of duty; you will not fail of its reward in a peaceful conscience, a good character, and the love and respect of those with whom you are connected.

On every had the appliances of knowledge are lavishly strewn, placing them within the most limited means. Books of intrinsic worth as well as of pernicious influence are spread far and wide through the land. Whatever may have been the difficulties of his early years, the youth soon reaches a point, when he can, if he will, make persevering efforts after knowledge even though he has had but a tithe of education. Self-teaching, self action and untiring industry will eventually crown his efforts with an abundant reward. The poverty which was attendant on the early years of some of the brightest ornaments on history's page, tended as the impetus to push forward rather than retard their progress—making their names stand out as lasting objects of remembrance; and their characters—honest, noble and inspiring—the theme of the historian's pen, the poet's song, and the sculptor's chisel. Thousands of such could be adduced, but it is but necessary to mention a few. Sir Humphrey Davy, the great chemical philosopher and discoverer, was in early youth, but in plain circumstances. He was placed with an apothecary, as a boy in the store. While here, his enquiring mind and inventive genius led him to experiment with a few vials and instruments. From thence he went on until he arrived at the honor of sitting in the chair of England's highest scientific institution. One discovery of his alone would award him lasting esteem, and encircle his name on the enduring marble of remembrance, that of the safety-lamp, which has saved the lives of hundreds, and been the means of making the path of the miner far more comfortable and free from its horrors; it has, also, opened roads in property, which owing to the explosive gas which this lamp prevents, would have remained

ed unexplored. Ferguson the great astronomer was but a poor shepherd boy. Sir Francis Chantrey, the great sculptor, whose fame crossed the Atlantic; whose skill raised the sculptured marble in America; was but the son of a farmer, in the small, sequestered village of Norton, in England. Franklin, the American statesman and philosopher, whose virtues are enshrined deep in the hearts of all the admirers of the good and noble, rose from obscurity to the rank of a great scientific and political character. Columbus, the persevering discoverer of the new world, and whose actions have perpetuated his name, was but in indigent circumstances. Yet these are but a tithe of the host that might be summoned from the past. Here are bright and glorious examples. Remain not in inglorious ignorance; let not indolence benumb and stupify your faculties, but labor to ascend the hills of true moral and intellectual knowledge. Let me beseech you, however, to beware of that which has not truth for a foundation. Let not your heart and mind be allured away, in the gratification of a morbid, selfish and depraved nature, by the blandishments and vanities of time and sense. Let not your affections and sympathies be wasted on the false imagery of diseased imaginations and corrupt hearts. Seek not for pleasure in the scenes of the stage or the buffoonery of the circus; nor at billiards, gaming, or Bacchanalian haunts; seek it not in the fascinating dens of infamy from whose mauldin revels virtue flees aghast. But seek it in the paths of immutable and heavenly truth. It alone will help you across the dread pass of mortal life that bounds the elysian fields of immortality. It alone can form your heart to virtuous principles and nerve you to perform right actions—give correct views of life and prepare you to bide its changes. Follow the pure footsteps of Truth. She beckons you away from the baubles which so fascinate the multitude. Her beauteous form, her noble mien, her immortal bloom, her sparkling eye, woo you to undying life. She spreads before you eternal avenues to knowledge. The rolling orbs and shining expanse; the wonders of philosophy; the discoveries in the mineral kingdom, the earth's crust, its formations and changes; the vegetable and animal domain, spreading their beauty and variety over the world; the discoveries of travelers in barbarous climes; the wonders of the ocean:—these all furnish a shoreless ocean, upon whose mighty bosom you can launch your vessel, and set sail to favoring gales.

Cultivate your heart and mind. Blunt not your feelings by sinful indulgence, but seek for purity of body, soul, and mind. Purity is the native air of heaven.

In seeking for knowledge—in determining your trade or profession, in fact in all you do, let Reason and Judgment, in dependence on wisdom and guidance from the Great Author of your being, influence and determine their character. Let His Word be the great rule from which there can be no appeal to bombastic etiquette or a pusillanimous caste. Let not Influence—that potent magnet—be thrown on the side of falsehood, fashion, gold or lust.—But so use it that its undying lyre will vibrate on future generations, and thrill with love and veneration the hearts of those who revere the good and great, whose serene stars rise above the huzzzaing paltry sycophants of the world's evanescent chivalry, and will ever shine when the parasite lies forgotten in eternal night.

Time—who has counted its worth? Carefully treasure its golden sands. Those who have lived in the past and left their imperishable names to us, have generally so apportioned by rule its moments, that each had its duty or business. Start in life with time unstemmed, and you will drift—perhaps gaily awhile—to a final wreck. Money, the god of this world, before whose shrine adoring multitudes fall, may in your hands prove the golden winged

angel to cheer the orphan, the widow, or the homeless sons and daughters of want. Aid in blessing the world with religious, literary, art, and humane asylums. You will find it is More Blessed to Give than Receive.

If then you have any desire to emulate the good men of the past, a Washington, a Newton, a Locke, a Montgomery, and others of this glorious throng, we must stand on the immutable Rock of Truth. LIVE your allotted span and work, for the night cometh! and remember there is no work nor device in the grave to which thou must go. But if we are content with the clowns and buffoonery of this Vanity Fair, and walk the path of life with heedless or hasty step, regardless of the inviting call of virtue and happiness; if we think there is happiness in striving for the crowns which ambition, fame, lust, fashion or gold, hold up to the gaze of silly mortals; if we prefer to follow the ignes fatui, and attain at last the pinnacle, inflated with their glory—we undoubtedly will obtain a perishing renown, but will SURELY find when the storm of dissolution attacks our citadel and beats on its defenseless battlements, that it is built on an uncertain base, and that when we bid the world good night, we depart conscious that we have proved unfaithful and cannot mingle with that sublime host who will stand firm amid the wreck of matter and the throbs of an expiring world.

Finally, if you should be happy enough to acquire what is here presented and have entered the business of life girt with the panoply of Truth, your desires will naturally lead you to seek for that best of Heaven's gifts to man's earthly estate—a wife. Earthly friendships are vacillating, but here is one which will cheer through the wilderness of time to the Canaan of eternal day. One observes: "Like many other feelings of our nature, this is given to heighten, not to diminish our earthly felicity. Like other feelings, it must be kept within the limits God has assigned; it must be exercised under circumstances which discretion will justify; it must be a reasonable and not a reckless passion. I abhor the cold, calculating heart that measures its personal interest in another by the amount of money possessed or the number of acres inherited, and equally deplore the inconsiderate, phrenetic rush of passion, that is blind to considerations of duty." For want of due thought, thousands have embittered their lives, and live but to gather the fruits of their folly. Seek, then, not with mad haste, but with calm consideration, for a home whose sanctified and blissful retreat will be a refuge from the outer world—whose purity and tenderness will shield you from the temptations of vice and the scenes of midnight revelry and dissipation. Speak not lightly of woman, and rest assured that he who does, is to be shunned as you would the wily viper. SHE remains true, when other friendships fail; she will not falter when persecution's bitter blasts howl around; and when the damps of death bedew your brow; when earth is receding; even then she remains a true and faithful friend.

\$28.80 per day. How

Agents are making it. How one made \$57.60. Business, new, light, honorable pleasant, permanent. For full particulars call on or address, A. D. BOWMAN & CO., 115 Nassau St., New York. (Clip out and return this notice.) Sept. 15—21

ZEIGLER, McCURDY & CO., 509

Olive Street, St. Louis, Mo., want AGENTS to take orders for the PICTORIAL BOOK OF ANECDOTES AND INCIDENTS OF THE REBELLION. This work is splendidly illustrated with over 300 beautiful engravings, and is one of the finest productions of the age, and the most popular book of the war. Over 12,000 copies ordered the first two months. Good energetic agents can make over \$200 per month. Those wishing pleasant and lucrative employment should send at once for their circulars. Sept. 1—4

A N INTERESTING QUESTION.

What class of people will be most susceptible to attacks of Cholera?

Evidently those affected with any disease of the stomach, liver, or any of the organs appertaining to digestion. This class of persons will undoubtedly be more liable to contract this disease than those possessed of strong and healthy digestive organs.

The question then naturally arises, how shall we restore and keep these organs in a healthy and normal condition? We answer, by attention to diet, avoiding all undue excitement, using moderate exercise, avoiding all intoxicating drinks, no matter in what form presented, and by the use, according to directions of that great strengthening tonic,

HOOFLAND'S GERMAN BITTERS

Prepared by Dr. C. M. JACKSON, Philadelphia.

This Bitters is a compound of Fluid Extracts. The roots and herbs from which it is made are gathered in Germany, and their virtues, in the form of extracts, extracted by one of the most scientific chemists and pharmacists this country affords. It is

NOT A LIQUOR PREPARATION.
In any sense of the word; contains no whisky, rum, or any other intoxicating ingredients, and can be freely used in families, without any fear or risk of those using it contracting the disease or vice of intemperance. We wish this fact distinctly understood, as many are apt to confound this Bitters with the many others before the public, prepared from liquor of some kind. During the

Cholera Season

Of 1849, this Bitters was extensively used throughout the entire country.

AS A PREVENTIVE,
And we have not heard of a single instance in which this Bitters was used, where the persons suffered from any of the symptoms of Cholera.

THE GREAT STRENGTHENING TONIC
HOOFLAND'S GERMAN BITTERS,

WILL CURE

DEBILITY! DEBILITY!

resulting from any cause whatever.

PROSTRATION OF THE SYSTEM,
INDUCED BY
SEVERE HARDSHIPS, EXPOSURE, FEVERS,
OR DISEASES OF CAMP LIFE.

Soldiers, Citizens, Male or Female, Adult or Youth,

Will find in this Bitters a pure Tonic, not dependent on bad liquors for their almost miraculous effects.

This Bitters will cure the most severe cases of

DYSPEPSIA,

And Diseases resulting from Disorders of the Digestive Organs, and is the only sure, certain and safe remedy for LIVER COMPLAINTS. All are more or less affected during the spring and fall with torpidity of that important organ of digestion, the Liver. This Bitters, without containing any preparation of mercury, or by purging, acts powerfully on this organ, exciting it to a healthy and lively action, and gives a tone to the whole system, hence,

HEALTH, ENERGY AND STRENGTH take the place of SICKNESS, DEBILITY and LASSITUDE.

Hooftland's German Bitters,

Will cure every case of Chronic or Nervous Debility,

Diseases of the Kidneys, and Diseases arising from a Disordered Stomach.

Observe the following symptoms resulting from disorders of the digestive organs:

Constipation, Inward Piles, Fullness of Blood to the Head, Acidity of the Stomach, Nausea, Heartburn, Disgust for Food, Fullness or Weight

In the Stomach, Sour Eructations, Sinking or Fluttering at the Pit of the Stomach, Swimming of the Head,

Hurried and Difficult Breathing, Fluttering at the Heart,

Choking or Suffocating Sensations When in a Lying Posture,

Dizziness of Vision, Dots or Webs before the Sight, Fever and

Dull Pain in the Head, Deficiency of Perspiration, Yellowness of the Skin and Eyes, Pain in the Side, Back, Chest, Limbs, &c., Sudden Flushes of Heat, Burning in the Flesh, Constant Imaginings of Evil, and Great Depression of Spirits.

We have a host of testimonials from all parts of the country, but space will allow of the publication of

1866.

AND VALLEY FARMER.

285

but few of them, hence we select those of well-known persons, whose intelligence and discrimination are beyond doubt, and we will pay one thousand dollars to any one producing a certificate published by us that is not genuine.

RECOMMENDATIONS.

HON. JAMES THOMPSON, Judge of the Supreme Court of Pennsylvania. Philadelphia, April 28th, 1866.

I consider "Hoofland's German Bitters" a valuable medicine, in attacks of Indigestion or Dyspepsia. I can certify this from my experience in it.

Yours, with respect, JAMES THOMPSON.

From the Rev. Levi G. Beck, Pastor of the Baptist Church, Pemberton, N.J., formerly of the North Baptist Church, Philadelphia, at present pastor of the Baptist Church, Chester, Pa.

I have known Hoofland's German Bitters favorably for a number of years. I have used them in my own family, and have been so pleased with their effects that I was induced to recommend them to many others, and know that they have operated in a strikingly beneficial manner. I take great pleasure in thus publicly proclaiming this fact, and calling the attention of those afflicted with the disease, for which they are recommended, to these Bitters, knowing from experience that my recommendation will be sustained. I do this more cheerfully, as Hoofland's Bitters is intended to benefit the afflicted, and is "not a rum drink."

Yours truly, LEVI G. BECK.

BE SURE YOU GET THE GENUINE.

Prepared by Dr. C. M. Jackson, Philadelphia, with his signature on the wrapper and his name blown in the bottle. There are counterfeits in the market.

Price, Single Bottle, \$1, or half a dozen for \$5.

Should your nearest druggist not have the article, do not be put off by any of the intoxicating preparations that may be offered in its place, but send to us, and we will forward, securely packed by express.

Principal Office and Manufactory,
No. 631 ARCH STREET,

PHILADELPHIA, PA.

CHAS. M. EVANS,

PROPRIETOR.

[Formerly C. M. JACKSON & CO.]

mar15—1

Imported Dutch Bulbous Roots.

We have the pleasure to announce that our

Descriptive Annual Catalogue,

OF

FLOWERING BULBS,

With directions for their cultivation, will be ready for mailing to all applicants on the first of September.

J. M. THORBURN & CO.,
15 John St., New York.

Trade Lists of Bulbs for DEALERS ONLY, ready at the same time.

Sept. 1—2t.

25,000 Superior Concord Layers for sale, at \$100 per 1000, \$12.50 per 100, by Sept. 1—4t E. A. RIEHL, Alton, Ill.

Goodrich Seedling Potatoes for sale, at \$3.50 per bushel, or \$8 per barrel. Sept. 1—2t E. A. RIEHL, Alton, Ill.

Pure BLACK SPANISH Fowls

Will lay more weight of eggs in a year than any other breed of chickens, and will not become broody until three years old. A very choice lot of Chicks on hand, that will be shipped, boxed with feed, to any address on receipt of price. Price, \$5 per pair—\$7 per trio—\$12 per half dozen.

E. A. RIEHL,

Aug. 1—4t Alton, Ills.

GRAPE VINES.

For sale about 40,000 well-rooted grape-vine layers and rooted cuttings, comprising all the Hardy varieties, such as Norton's Virginia Seedling, Concord, Hartford Prolific, Clinton, &c.

EISENMAYER & BRO.,
Mascoutah, Ills.

Sept. 1.

SIXTH FAIR
OF THE
St. Louis Agricultural and Mechanical Association,

To commence Oct. 1, 1866, and to continue six days.

\$25,000 to be given in Premiums.

Among others there are the following St. Louis Prizes:	
First day, for the fastest 4 year old mare or gelding in harness,	\$300
Second day, for the fastest 5 year old horse, mare or gelding, in harness,	\$400
Third day, for the fastest trotting mare or gelding, in harness,	\$300
Fourth day, for fastest trotting stallion, in harness,	\$1,000
Fifth day, best thorough-bred stallion, of any age,	
1st, \$700	
2d, \$300	
Fifth day, for the fastest double team, free for all,	\$500
Sixth day, for beaten horses, free to all except the winner of the \$1000 or \$800 premium,	\$500

Arrangements have been made for the most liberal exhibition ever witnessed in this country.

The grounds, containing 50 acres, are well set with blue grass, and shaded with a beautiful grove of forest trees, and through them are winding avenues, handsomely bounded with evergreens. Seven ornamental fountains constantly in play, furnish an ample supply of water to every part of the ground.—Six hundred large stalls for accommodation of horses are erected and convenient thereto. A grand mile drive, forty feet wide, for exercise and speeding of horses.

The Amphitheatre, by far the largest in the United States, will shelter 36,000 people; under the amphitheatre are 81 booths, at which visitors can be furnished with refreshments.

The Floral, Mechanical, Fine Art, Machinery, Agricultural, Textile Fabrics, Musical, Geological, Vegetable and Fruit Departments, are all spacious buildings, and admirably adapted to the exhibition of such articles as may be exhibited.

Competition invited from the whole Union.

NO ENTRY FEE CHARGED.

Persons desiring stalls, should lose no time in engaging them. All letters to be directed to the Secretary. All railroads and steamboats will carry passengers for half price to the Fair.

Offices of the Association, Lindell Hotel, No. 14, fronting on Seventh Street.

ARTHUR B. BARRET, President.

G. O. KALB, Secretary.

Nurserymen, Dealers and Planters

Will find at the

Columbus Nursery,

(Established 1855.)

A very large and complete assortment of

Fruit and Ornamental Trees,
Evergreens, Roses, Shrubs, Fine
Grapes, Small Fruits, &c. &c.,

Of Fine Quality, well adapted to Southern and Western planting, and embracing of new and old, all that has been found worthy of cultivation. Packing well done to carry safely any distance. Facilities for shipping unsurpassed. Call and examine store, or send stamps for catalogues.

R. G. HANFORD, Columbus, Ohio.
Sept. 1—4t.

GRAPE VINES.

We offer for the Fall Trade a very superior lot of 1 and 2 year old Iona, Isabella, Adirondack, Delaware, Concord, Diana, Hartford Prolific, and other promising varieties, by the dozen, hundred or thousand.

We have added to our previously large assortment, ONE-HALF of the stock of vines formerly grown and sold under the name and firm of I. H. Babcock & Co. and Babcock & Hoag, which enables us to fill large orders of all the leading varieties. Price List posted to applicants.

C. L. HOAG & CO.,
Lockport Grape Nurseries, Lockport, N.Y.
Sept. 1—2t.

NEW YORK STATE

AGRICULTURAL WORKS.

Wheeler, Melick & Co.,

PROPRIETORS,

ALBANY, N.Y.

PATENTEES AND MANUFACTURERS OF

RAILWAY AND LEVER



Horse Powers,

COMBINED THRESHERS & WINNOWERS,

Clover Hullers, Feed Cutters, Saw

Mills, Shingle and Heading

Machines, Horse Pitchforks,

Horse Rakes, &c. &c.

Circulars and Price Lists sent free on application.

Sep. 15—2t

ADIRONDAC GRAPE NURSERY AND VINEYARD.

Superior Vines at Low Prices.

40,000 ADIRONDAC GRAPE VINES, of one, two and three years—the earliest and best Native Grapes. Also, Iona, Isabella, Delaware, Allen's Hybrid, Diana, Concord, Croving, Cuyahoga, Hartford Prolific, Maxatawny, Miles, Roger's Hybrids, Rebecca, Sherman, Union Village, &c.

Sample vines securely packed and sent by mail when ordered. Descriptive and Priced Catalogues sent on application.

JOHN W. BAILEY & CO.,
Plattsburgh, Clinton Co., N.Y.

CHESTER WHITE HOGS.

The subscriber, the original shipper, continues to breed and ship this celebrated breed of swine to all parts of the country, mated not skin, and at any age ordered. Send for a Circular, embracing all needful information in regard to breeding and management of hogs. Address, Doe Run, Chester Co., Pa.

THOS. WOOD.

EARLY GOODRICH POTATO.

I will sell my surplus of Early Goodrich Potatoes, at the following rates—\$1.25 per peck; \$4 per bushel, and \$10 per barrel (of 165 lbs.) I will also send as many selected potatoes by mail as the law will allow for \$1. Their rapid growth and early maturity make them a very desirable sort where the potato bug is troublesome, and eminently fits them for the mountain mining regions of the West. Orders for points on the Missouri river should be received before navigation closes. Shipments will be made from Sioux City by Express or as freight, as parties direct.

Also, a few of the Gleason, the best late variety at the above prices.

Direct to L. M. BROWN,
Woodbury, Woodbury Co., Iowa.

50,000 Concord Grape Vines.

I have for sale 50,000 Concord Grape Vines, at \$70 per thousand.

WASHINGTON MILLER,
Des Moines, Iowa.

Sept. 15—4t



Wholesale and retail dealers in Agricultural Implements and Machines, Garden, Grass & Field Seeds. Agents for **Celebrated Victor SORGHUM Mills and Cook's SORGHUM Evaporators.**

These Mills and Evaporators have universally received the stamp of public approval, and we invite all interested to call and examine.

ALSO AGENTS FOR

CHAMPION of OHIO Reapers

and Mowers.

BUCKEYE Wheat Drill.

BUCKEYE Cider Mill.

BUCKEYE Cultivator.

Barnum & Bro., 25 South Main St., 3 doors north of Walnut.

Fruit Commission House

377 Broadway, St. Louis, Mo.

VALENTINE GERBER,

Who has been engaged in selling Fruit for fifteen years past, desires to inform his friends and fruit growers generally, that from his large experience and superior facilities, he believes he is prepared to sell their fruits at a better advantage than any other house in St. Louis. He keeps thoroughly posted in the fruit markets at Chicago and all other northern towns, and is prepared to take the advantage of those markets when prices are higher there than in St. Louis. He can refer to his customers who have dealt with him for the past ten or fifteen years, but will only refer here to NORMAN J. COLMAN, President of the St. Louis Horticultural Society.

All kinds of fruits received and disposed of in the shortest time, and remittances promptly made.

All fruit should be consigned to

VALENTINE GERBER,
377 Broadway, St. Louis, Mo.

HEDGE PLANTS.

The Subscriber is now receiving orders for **OSAGE ORANGE PLANTS**,

By the Thousand, Hundred Thousand and Million.

At Peace Prices

Having Eighteen Years' Experience in raising and handling plants, and also growing hedge, he flatters himself that he can make it to the interest of those wishing to set hedge, to order plants of him. He will furnish to those who send in their orders, PRINTED DIRECTIONS, giving all necessary instruction on the subject of hedging.

All the Agents of the Subscriber are furnished with Certificates of Agency, so that none need be imposed on. Your patronage is solicited, and assurance given that you will be liberally dealt with.

W. H. MANN, Box 100,
May, 1866.
Normal, Ills.

AGENTS WANTED.

GRAPE VINES—Norton's Virginia Seedling, Concord, Clinton, Hartford Prolific.

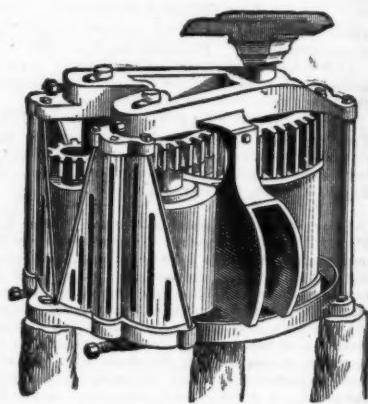
A large Stock of the above and all other leading varieties, grown from layers. Send for Price List. Address, HENRY MICHEL,
Sep. 15—3t 207 North 2d St., St. Louis, Mo.

Barnum & Brother,
Missouri Agricultural Warehouse
And Seed Store,

No. 25 South Main St.,

Sign of the BULL YOKE hangs directly over entrance, 3 doors North of Walnut Street,

ST. LOUIS, MISSOURI.



VANDIVER'S Mo. Corn Planter,

ALLEN'S COTTON PLANTER,

PITTS' Threshers and Horse Powers.

Also on hand various patterns of Cutting Boxes, Corn Shellers, Cotton Gins, &c.

MISSOURI FAMILY WASHING Machine and Wringer.

NATIVE WINES.

Norton's Virginia, Concord, Herbemont, Delaware, Cunningham, Cassady, Clinton, Hartford Prolific and Catawba, by the case, containing 1 dozen bottles each. Norton's Virginia, Concord and Catawba, also by the keg, barrel or cask.

As these wines were all grown on my own vineyards, and carefully managed, I can warrant them to be of superior quality and to give general satisfaction.

Sample cases, containing one dozen bottles assort'd of all the above varieties, will be put up if desired. Address, GEO. HUSMANN, Hermann, Mo.

PRICE LIST OF WINES,

Grown by

GEORGE HUSMANN, GRAPE HILL VINE-YARDS, NEAR HERMANN, MO.

In cases of one dozen bottles each—

Norton's Virginia, first quality,	\$18.00
Concord, first quality,	12.00
Concord, second quality, very good,	10.00
Herbemont, first quality,	18.00
Delaware, first quality,	24.00
Cunningham, first quality,	18.00
Cassady, first quality,	12.00
Clinton,	10.00
Hartford Prolific,	16.00
Catawba, first quality,	10.00
Catawba, second quality, very fair,	\$ 8.50

In casks, in quantities under forty gallons—

Norton's Virginia, first quality,	\$4.50 p. gallon.
Concord, first quality,	3.00 "
Concord, second quality,	2.50 "
Catawba, first quality,	2.50 "
Catawba, second quality,	2.00 "
Herbemont, first quality,	4.50 "

In quantities over forty gallons—

Norton's Virginia, first quality,	4.00	"
Concord, first quality,	2.50	"
Concord, second quality,	2.00	"
Catawba, first quality,	2.00	"
Catawba, second quality,	1.75	"

As these wines were all grown on my own vineyards and carefully managed, I can warrant them to be of superior quality, and have no doubt but they will give general satisfaction.

GEO. HUSMANN.

jy-tf

CLEANSE YOUR BLOOD
Dr. Jackson's BLOOD AND HUMOR SYRUP

will positively cure SCROFULA, ERYSIPELAS, DYSPEPSIA, INDIGESTION, HEARTBURN or any HUMOR in the BLOOD or STOMACH, and for PURIFYING the SYSTEM and ERADICATING all TRACES of DISEASE this remedy has no equal, and for BUILDING up the SYSTEM, and giving new STRENGTH and VIGOR—its unparalleled success since its introduction, and the wonderful cures it has and is daily performing are its best guarantee, and we earnestly desire that every sufferer shall give it a trial. Sold by all Druggists. Price one dollar a bottle.

COLLINS BROTHERS,
ST. LOUIS, MO. Proprietors.

ITCH! ITCH!!

SALT DR. JACKSON'S ITCH OINTMENT SALT
RHEUM! RHEUM!

Will cure the ITCH or SALT RHEUM.

in a few applications. It also cures prairie Scratches, Chilblains, Ulcers and all Eruptions of the skin where other remedies have been tried in vain, cures speedily and thoroughly. Price 50 cents a box. Sold by all druggists. By sending 60 cents in a letter to COLLINS BROTHERS, S. W. cor. 2d & Vine streets, St Louis, Mo., it will be sent by mail free of postage.

April 15-ly.

LIBERAL INDUCEMENTS
Offered to a good Druggist or Grocer in the County Town of each County throughout the U. S., to whom will be given the exclusive control of sale in his county for 15 years for SPEAR'S PATENT

Fruit Preserving SOLUTION.

For the preservation of all kinds of Fruits, Vegetables, Jellies, Wines, Cider, &c., without Sugar, and without expensive Sealing or Air-tight Jars. One Bottle will Preserve 128 Pounds of Fruit, or 48 Gallons of Wine or Cider. Price \$1.

CHEAP, HEALTHFUL AND EFFECTUAL. This is no new and uncertain experiment, but has been in practical use for the past eight years, yet has been, for the most part, kept from the public for the purpose of ascertaining the result of a series of experiments, all of which have proved the validity of all that is now confidently claimed for it.

Fruits preserved by this Solution are as good as the best "canned" fruits, while the use of the Solution avoids the trouble of sealing, costly jars or cans, keeping from the air and light, frequent examinations, and the many other troubles and annoyances well known to every housewife.

Fresh native fruits the year round have become almost a household necessity, both on account of their healthfulness and as a luxury; and by the use of this Solution this great luxury is within the reach of every family, rich or poor, in the land, as all kind of fruits may be preserved during pleasure at less than one-half the expense of any other method.

The solution is perfectly free from objections on the score of health. Professor Baché, under date of U. S. Naval Laboratory, New York, Sept. 14, 1864, says: "By direction of the Chief of the Bureau of Medicine and Surgery, I have examined your Preserving Solution, and meats and fruits preserved by it. I have a high opinion of its value, and believe it can be used in the preservation of those articles in a fresh state for the Army and Navy very advantageously. The Solution is perfectly free from objection on the score of healthfulness."

A. A. Hayes, M. D., State Assayer of Massachusetts, says: "I have been made acquainted with the principle adopted by Mr. Lewis H. Spear in preserving fruit, so as to prevent change of color and subsequent fermentation, and have made some observations in connection with his process. Analysis proves that nothing is added to the fruit which is objectionable in articles of food or definitely foreign in origin. My trials to induce fermentation in the prepared fruit failed, and I am confident that fruit prepared as he directs will long resist fermentative changes."

Theodore Holt, a Practical Fruit Grower and Preserver, says:

Mr. L. H. Spear—Dear Sir:—During the past season I have made numerous and severe tests of your Fruit Preserving Solution, and have apples, pears, peaches, plums, quinces and grapes, kept in jars in a hot, damp room, without sealing and only loosely corked from five to eight months, which have never exhibited the slightest indication of mold, scum or fermentation, and are called by those who try them equal to any they ever saw.

Tomatoes preserved by your process proved entirely free from the injured taste of canned fruit, and could hardly be detected from fresh fruit.

Although by your process keeping from air is not indispensable, yet it is advisable also to seal and keep cool when practicable.

While your Solution is evidently a most powerful antiseptic, knowing well its composition, I believe it is in no respect injurious—in fact is harmless as salt, and must be a valuable aid to those who desire the healthful luxury of the delicious fruits of summer at all seasons of the year. Yours, &c.,

THEODORE HOLT.

Fourth Avenue and Seventy-ninth Street, NEW YORK, March 10, 1866.

Other Certificates from distinguished Chemists, confirming the above, may be seen at the Office of LEWIS P. WORRALL, the General Agent, No. 91 Hudson Street, New York, to whom all communications should be addressed. For Sale by all Druggists and Storekeepers everywhere.

Aug 1-4.

IMPORTED FLOWER BULBS

I am in receipt of an invoice of Holland Flower Bulbs, such as HYACINTHES, TULIPS, NARCISSES, CROCUS, SNOWDROPS, LILIES, CROWN IMPERIALS, &c. My Catalogue is now ready for distribution. Sale Depot with Wm. Koenig & Co., 207 North 2d St., where sample bulbs can be seen after Oct. 1st. Catalogues sent gratis to all applicants.

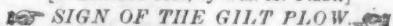
Address, HENRY MICHEL,

Sep. 15—20 207 North 2d St., St. Louis, Mo.

REMOVAL.

St. Louis Agricultural Warehouse and Seed Store,

[Established 1845, by Wm. M. Plant.]



NOS. 116 & 118 SOUTH MAIN ST.,

Also, No. 820 NORTH FOURTH STREET (Fronting on two streets), & 823 BROADWAY,
SAINT LOUIS, MO.

Plant & Brother,

W.M. M. PLANT.]

[ALFRED PLANT.

Wholesale and Retail Dealers in and Manufacturers' Agents for the Sale of

Agricultural Implements and Machines.

Leather and Rubber Belting, Hose, Steam Packing.

Howe's Standard Scales. Pearce's Plantation Cotton Spinners.

WOOL CARDING MACHINES, COACH SCREWS, STORE TRUCKS; CISTERNS, DEEP WELL, ENGINE AND CHAIN PUMPS; &c.

Krauser's Improved Portable Cider Mill and Press.

Sugar Cane Mills and Juice Evaporators.

Cotton Gins, Hand and Power Corn Shellers.

Smith's Patent Cast Cast-Steel Plow.

Young's and Tobey & Anderson's Peoria steel Plows.

STAFFORD'S 2-HORSE SULKY CULTIVATOR.

Selby's double check row CORN PLANTER.

McGaffey's Double-Check Row or Drill Corn Planter.

Kirby's American Iron Reaper and Mower.

Sulky and Revolving Horse Hay Rakes.

PALMER'S EXCELSIOR HORSE HAY HOISTING FORK.

Palmer's Revolving Hay Stacking Machine.

Also, a full supply of Warranted Fresh and Genuine GARDEN, GRASS & OTHER SEEDS, growth of 1865.

All of which we offer at the lowest possible CASH PRICES.

Call and get Illustrated Catalogue furnished gratis.

St. Louis, Mo., Feb. 1866.

H. H. HOAG,
WHOLESALE,

Fruit Dealer,

And General Commission Merchant for the
Sale of

Foreign and Domestic Fruits,

Native Wines,

And General Produce,

No. 60 NORTH THIRD STREET.

Opposite Post Office, St. Louis, Mo.

Refers by permission to the following parties in this city: Messrs. Ratcliffe & Brown, Commercial Brokers and General Commission Merchants; Messrs. Harlow, Clark & Co., General Commission Merchants; Messrs. Sigerson & Brink, Real Estate Agents; N. J. Colman, Editor and Proprietor Rural World and Valley Farmer.

How to prepare produce for shipping:

Prepare the packages, that they may endure rough usage without damage. Mark the Consignee's name plainly upon each package, the Consignor's name underneath, the number of packages shipped, and the amount contained in each package, if necessary—of which the Consignor is the best judge. Take a receipt, if one will be given, and enclose it by mail to the Consignee. Shippers, by following the above directions, will prevent confusion and facilitate the transaction of business, and have returns without delay.

H. H. HOAG, 60 North Third St., St. Louis, Mo.

May 15.

COLMAN & SANDERS,

ST. LOUIS NURSERY,

On the Olive Street Road, 5 miles
West of the Court House.

It contains the largest and choicest
stock of

Home Grown

FRUIT TREES,

Shade Trees, Ornamental Shrubs,

Evergreens,

GRAPE VINES, SMALL FRUITS, &c.

IN THE WEST.

The varieties are all guaranteed to be adapt
to our soil and climate.

The City Office of the Nursery is at 97 Chesn
in the Office of "COLMAN'S RURAL WORLD."

Address, COLMAN & SANDERS,
St. Louis, Mo.

NURSERY FOR SALE.

The remaining stock and good will of the Hermann Nursery, one of the oldest and most reliable in the State. For further particulars, address
GEO. HUSMANN, Hermann, Mo.

JEFFERSON CITY
 Agricultural Warehouse.
R. A. Huffard,
Dealer in**AGRICULTURAL
TOOLS AND MACHINES,**

High Street, Jefferson City, - - - Missouri.

Will keep constantly on hand,

**GARDEN, GRASS AND
OTHER SEEDS,**

Peoria, Rock Island, Clipper, and other Plows,

Harrows, Horse Rakes,

Straw and Hay Cutters,

Churns, Spades, Shovels, Forks,

Chains, Hames, Rakes, Hoes,

Corn Planters, &c. & c.

SULKY AND GANG PLOWS.

Agent for the Sale of

Leather and Rubber Belting,

Rubber and Hemp Packing,

And Lace Leather.

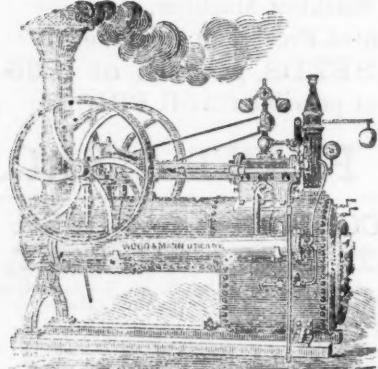
PORTABLE PLANTATION GRIST MILLS.

Pumps of all kinds, Wool Carding Machines,

Cider and Wine Mills. Also, Agent for

All kinds of Fruit Trees, Shrubbery,

Evergreens, Roses, &c.

Any article not on hand when called for will
be ordered immediately.**WOOD & MANN STEAM ENGINE
CO.'S CELEBRATED
Portable Steam Engines,**

From 4 to 35 horse power.

Also, PORTABLE SAW MILLS

We have the oldest, largest and most complete works in the United States, devoted exclusively to the manufacture of Portable Engines and Saw Mills, which, for simplicity, compactness, power and economy of fuel, are conceded by experts to be superior to any ever offered to the public.

The great amount of Boiler room, fire surface, and cylinder area, which we give to the rated horse power, make our Engines the most powerful and cheapest in use; and they are adapted to every purpose where power is required. All sizes constantly on hand, or furnished on short notice.

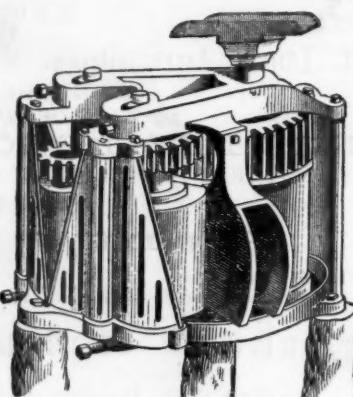
Descriptive Circulars with Price List, sent on application.

WOOD & MANN STEAM ENGINE CO.,

Utica, N. Y.

Branch Office, 96 Maiden Lane, N. Y. City.

July 1—1


**Western Agricultural Depot
and Seed Store,**
WM. KOENIG & CO.,No. 207, Old No. 56 North Second St.,
St. Louis, Mo.

Dealers in

**The Victor Sugar Mill and
COOK'S EVAPORATORS.**

THE CELEBRATED

CHAMPION Cider and Wine Mill.The World Renowned Sweepstakes Thresher and Cleaner.
The Celebrated Moline Plows. Corn Shellers for Hand and Power.Hoosier and Telegraph Straw and Corn Stalk Cutters.
Cut-off Saws and Horse Powers, and Agricultural Implements in general.

And Dealers in

Timothy, Clover, Blue Grass, Red Top,
Orchard Grass, and**LANDRETH'S**Celebrated Garden Seeds, constantly
on hand.**FLAX SEED
AND
CASTOR BEANS****WANTED,**

BY THE

ST. LOUIS LEAD & OIL CO.Office, 142 Second St., corner of
Washington Ave.Factory, Corner 2d Street and
Cass Avenue.

GEO. W. BANKER, President,

W. H. PULSIFER, Vice-President.

CHARLES C. FULLER, Secretary.

OIL CAKE AND MEAL**FOR SALE BY THE BAR-****REL OR TON.**

For Cattle, one pound is considered equal to three pounds of
Corn Meal.

Aug 1—1

Lyon's Periodical Drops.THE GREAT FEMALE REMEDY FOR
IRREGULARITIES.

These drops are a scientifically compounded fluid preparation, and better than any Pills, Powders, or Nostrums. Being liquid, their action is direct and positive, rendering them a reliable, speedy and certain specific for the cure of all obstructions and suppressions of nature. Their popularity is indicated by the fact that over 100,000 bottles are annually sold and consumed by the ladies of the United States, every one of whom speak in the strongest terms of praise of their great merits. They are rapidly taking the place of every other Female Remedy, and are considered by all who know aught of them, as the safest, easiest and most infallible preparation in the world, for the cure of all female complaints, the removal of all obstructions of nature, and the promotion of health, regularity and strength. Explicit directions stating when they may be used, and explaining when and why they should not, nor could not be used without producing effects contrary to nature's chosen laws, will be found carefully folded around each bottle, with the written signature of JOHN L. LYON, without which none are genuine.

Prepared by Dr. JOHN L. LYON, 195 Chapel St. New Haven, Conn., who can be consulted either personally or by mail (enclosing stamp), concerning all private diseases and female weakness. Price \$1.50 per bottle. Sold by druggists everywhere.

C. G. CLARK & CO.,
Gen'l Agents for U.S. and Canadas.
COLLINS BRO'S, Wholesale Agents, St. Louis.
Dec'd-ly

**50,000 CONCORD GRAPE
VINES FOR SALE.**

Price, First Class, per thousand, \$75.
Second Class, " \$50.
Delaware Layers, \$20 per 100; " \$150.
Clinton, " " \$40.

These Vines are very fine. Address,
D. W. KAUFFMAN, Des Moines, Iowa.
Sep. 15—5